

THE NATIONAL

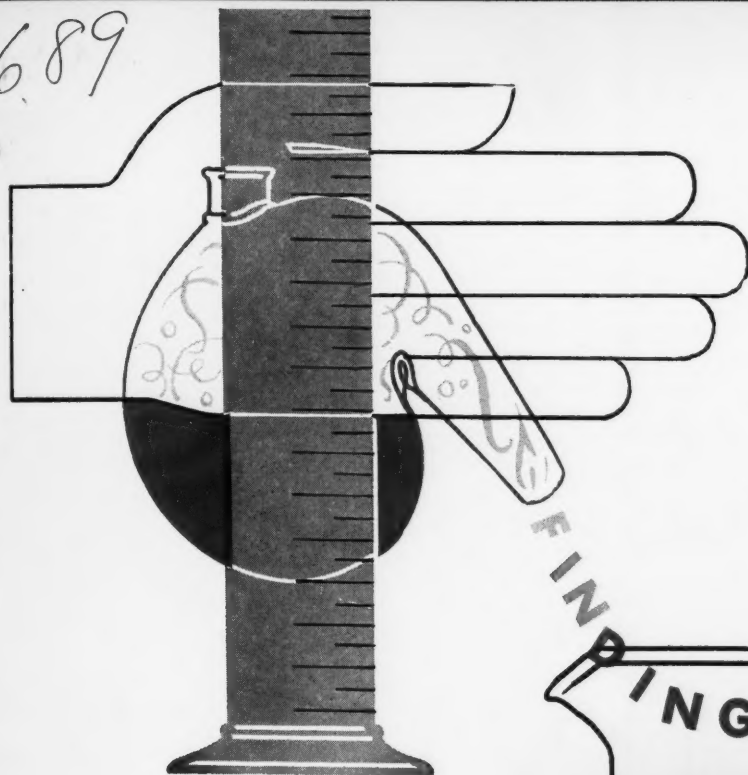
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Provisioner

LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

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689



THE JOHN CRERAN LIBRARY,  
AUG 15 1960

## FINDING BETTER WAYS

Our unceasing search for better ways to cure, flavor and season meats, has led to many notable advances in food technology.

The scientific know-how gained in our research activities over the years, and our long experience in meat processing methods and techniques, are at the service of the meat industry.

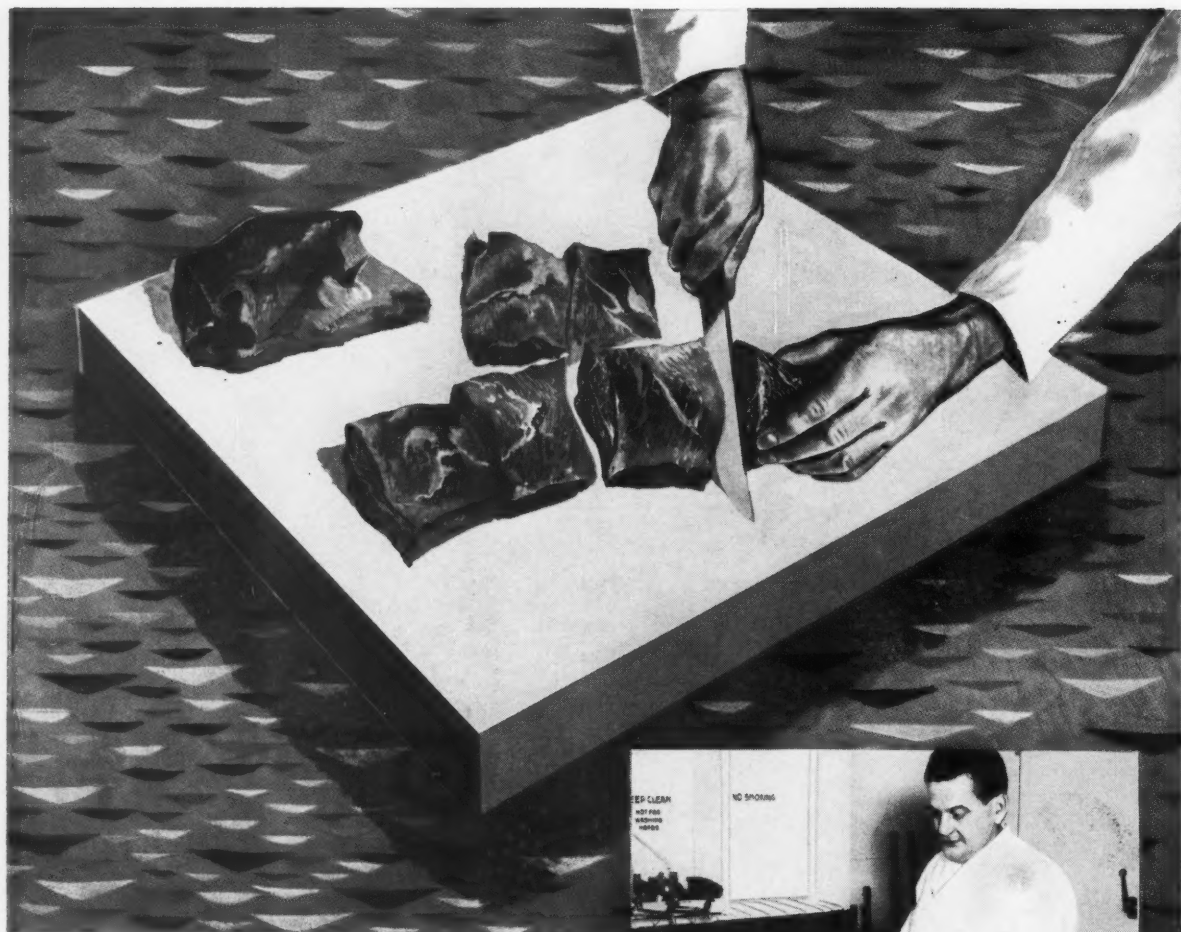
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## U.S. Royal Cutting Boards go to sea

Cleanliness is a must with the Dutch. U.S. Royal Cutting Boards, widely used in restaurants, hotels, packing houses and food preparation plants (in fact, wherever food is prepared), have now been adopted by the Holland-America Line throughout all its famous kitchens and dining rooms, including its great new flagship, Rotterdam.

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Butcher slices filet mignon on U. S. Royal Cutting Board.

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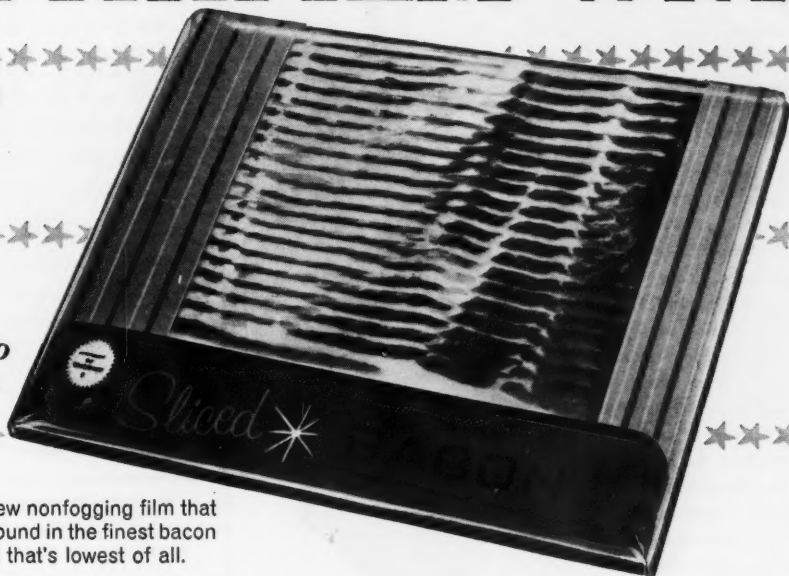
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Package Bacon*



From Goodyear comes a new nonfogging film that gives you every advantage found in the finest bacon wraps—at an ultimate cost that's lowest of all.

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Akron 16, Ohio

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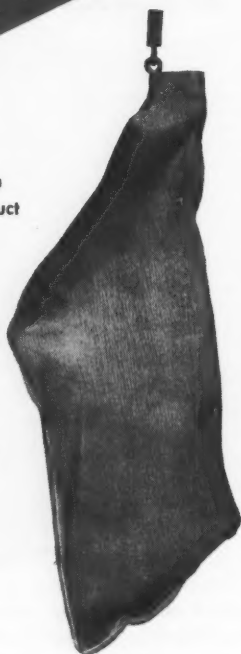
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 PORTSMOUTH 7-6670

VOLUME 143 AUGUST 13, 1960 NUMBER 7



# THE NATIONAL **P**rovisioner

15 W. Huron St., Chicago 10, Ill.

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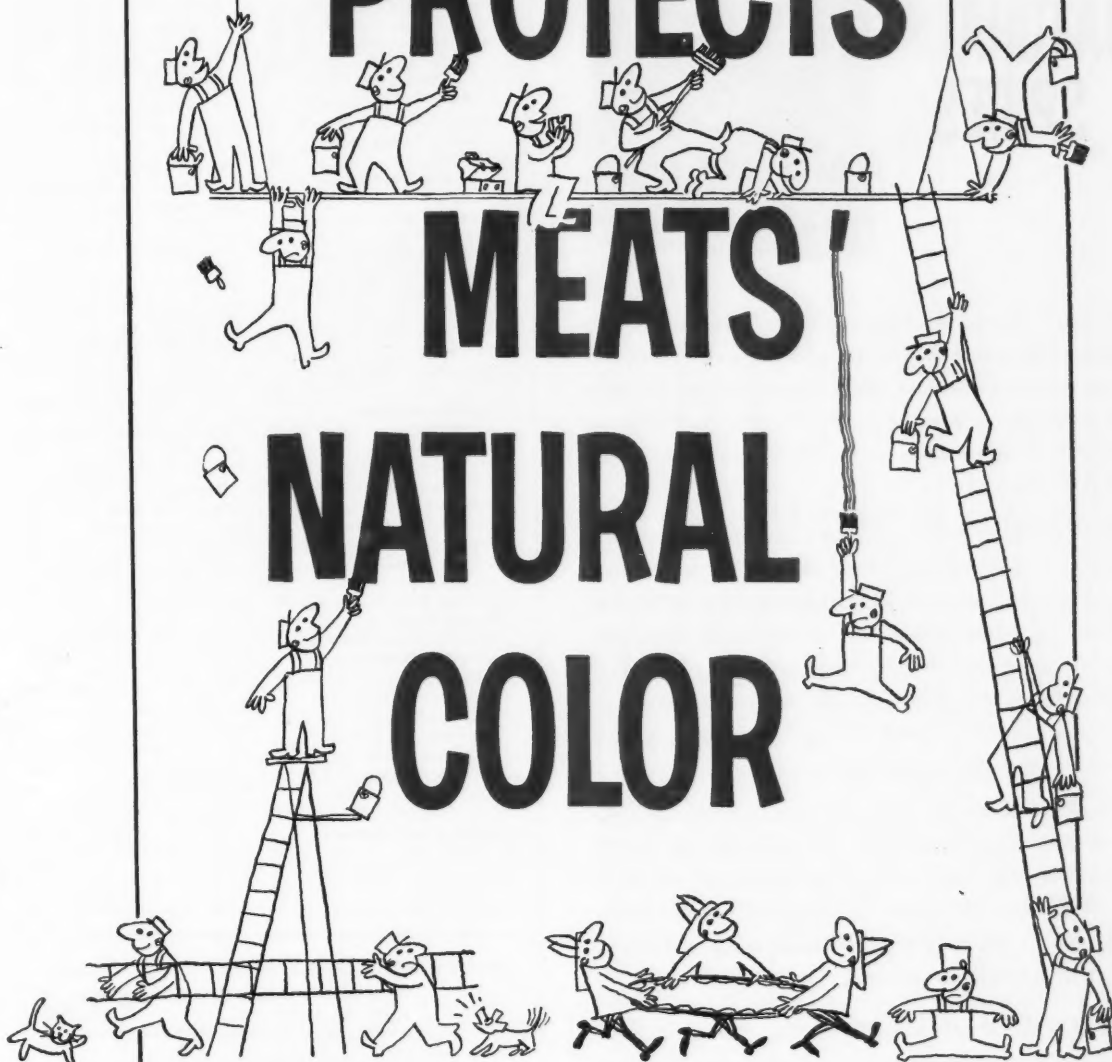
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THE NATIONAL PROVISIONER, AUGUST 13, 1960



# CURONA<sup>®</sup> PROTECTS MEATS' NATURAL COLOR



**CURONA** develops maximum color in your hams, bacons, briskets and cured comminuted meat products. For guarding color there is no better isoascorbate curing aid and antioxidant than Curona. Write today for a free sample and bulletin.



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Division of Baxter Laboratories, Inc.  
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For over a decade, the American Spice Trade Association Research Committee has been conducting studies designed to answer *your* questions about Natural Spices. Through this program, we have been able to add considerably to the store of information on the characteristics of spices and their effects on food.

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This information has been published in a 45-page book which is being made available at cost to all bulk buyers of spices and their laboratories. We believe you will want to add this valuable piece of literature to your technical bookshelf . . . and very possibly secure additional copies for all your technical personnel.

*An order form for your convenience:*

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... TO GIVE YOU GREATER PROFITS

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*Custom*  
**FOOD PRODUCTS INC.**

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SKINLESS  
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**with  
BACON  
and  
CHEESE**

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# CHIESE FESTIVAL

This time it's the Annual Cheese Festival with skinless franks, bacon and sausage getting equal billing with cheese, and with the American Weekly magazine newspaper supplement providing the national background for this successful store-wide profit making promotion.

Big VISKING four-color ad October 9 in American Weekly! Big editorial coverage October 2 and 9! Big retailer coverage in leading trade publications! It's a big selling opportunity for you! American Weekly and ADA are supplying every volume chain store and super market with giant four-color over-the-wire hangers featuring sausage, skinless franks and cheese. VISKING is supplying a four-color poster promoting skinless franks, bacon and cheese. You can use this poster to advertise your brand. Ask your VISKING Technical Representative for details. Plan your Fall Festival now.

FOOD CASINGS  
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Try these labels and tags in your kill room for just one day. They'll prove their value. Just fill in the coupon and mail it today for a *free* supply. No cost or obligation.

### The National Tag Company

344 S. Patterson Blvd., Dayton 1, Ohio

Please send me one day's supply of Hot-Carcass Labels and Head 'n Foot Tags, free.

Our average day's kill is \_\_\_\_\_.

☐ Send full information and prices about National's other stock tags for meat packers.



Name \_\_\_\_\_

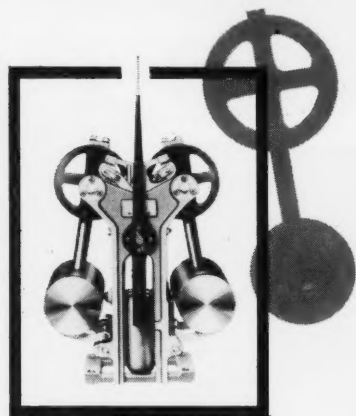
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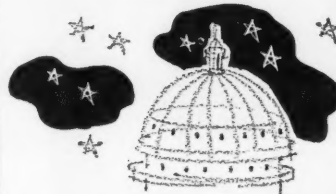


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A NATIONAL PROVISIONER  
PUBLICATION

for thick-sliced bacon packaging



two distinct styles offer complete versatility



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\*Name on request

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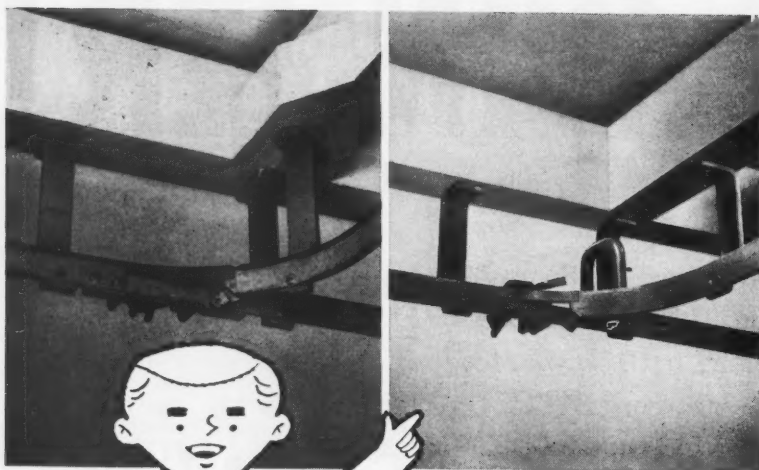
David Davies bacon and franks in Du Pont LSAD cellophane are fast sellers throughout Ohio. Cellophane's sparkling-clear visibility enhances the meats' natural appeal, sparks sales. And Davies' distinctive "Smoke-House" flavor *stays* sealed in—LSAD gives *controlled* moisture protection. The film's efficiency on Davies' hand and machine-packaging lines helps cut costs, too. Find out how *you*, too, can package more profitably with Du Pont cellophane. Talk to your Du Pont Representative or Authorized Converter. Du Pont Company, Film Department, Wilmington, Delaware.



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...THROUGH CHEMISTRY

**DU PONT**  
cellophane





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### LeFiell All-Steel Gear-Operated Switch

Available for 1R, 1L, 2R, 2L, 3R, 3L, for  $\frac{3}{8}$ " or  $\frac{1}{2}$ " x  $2\frac{1}{2}$ ",  $\frac{1}{2}$ " x 3" or 1-15/16" round rail.

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The books listed below are selected from a number of sources. In the opinion of the editors of The National Provisioner they are factual, practical and worthwhile—and are approved and recommended accordingly.

### MEAT SLAUGHTERING AND PROCESSING

Contains information helpful to small slaughterer or locker plant operator interested in killing and meat processing. Discusses: fundamentals; plant location and construction; beef slaughter and by-products; hog slaughter; inedible rendering, casing processing; lard rendering; track installations; curing; smoking and sausage manufacture.

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### FREEZING OF PRECOOKED AND PREPARED FOODS

This 560-page volume has 24 chapters and 124 illustrations. Included are processing instructions for food technologists, quality control people, packers, home economists and restaurateurs. Book is devoted exclusively to the production, freezing, packaging and marketing of baked goods, precooked and prepared foods.

Price .....\$10.00

### FREEZING PRESERVATION OF FOODS

Covers all frozen foods comprehensively. Includes principles of refrigeration, storage, quick freezing, packaging materials and problems; specific comment on preparation and freezing of meats, poultry, fish, other items. Complete discussion through marketing, cooking, serving, transportation. 31 chapters, 282 pictures, 1214 pages.

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A comprehensive work on rawstock for leather, covering takeoff, curing, shipping and handling of hides and skins; these subjects are discussed by experts in packinghouse hide operations, chemists, tanners, brokers and others based on lectures sponsored by National Hide Association. Jacobsen Publishing Co.

Price .....\$8.75

### MEAT PACKING PLANT SUPERINTENDENCY

General summary of plant operations not covered in Institute books on specific subjects. Discusses plant locations, construction, maintenance, power plant, refrigeration, insurance, operation controls, personnel controls, incentive plans, time keeping, safety.

Price .....\$4.50

### ACCOUNTING FOR A MEAT PACKING BUSINESS

Designed primarily for smaller firms which have not developed multiple departmental divisions. Discusses uses of accounting in management, cost figuring, accounting for sales.

Price .....\$4.50

### PORK OPERATIONS

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*from Butter to Wurst*

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3681

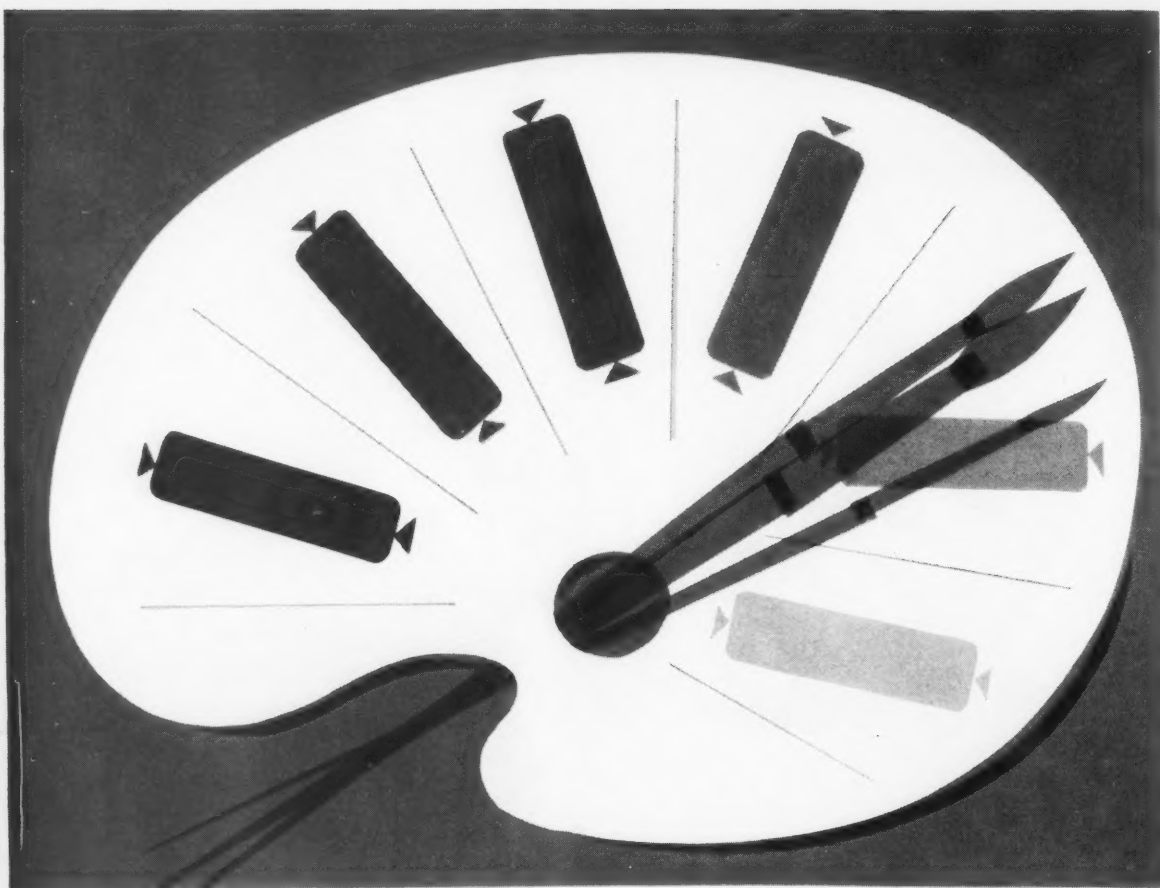
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ST. CLAIR, MICHIGAN

Sales Offices: Akron • Atlanta • Boston • Charlotte  
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August 13, 1960

VOLUME 143 NO. 7

## Reason in Regulation

One of the most helpful developments in connection with meat industry regulation occurred during early July, but because of time and space limitations was not given the prominence it merited in *THE NATIONAL PROVISIONER*. We refer to the federal Meat Inspection Division's Memorandum MID-6-16, "Interpretation of Laboratory Analytical Results on Cooked Meat Sausage Samples," which appeared on page 36 in the NP of July 9, 1960.

After years of collaborative study by the MID, the American Meat Institute Foundation and the laboratories of a number of firms in the meat industry, the government decided that because of variations inherent in any sampling technique, and in the results of laboratory analysis, cooked sausage containing slightly more than 10 per cent moisture should not necessarily be considered in violation of the MID regulations. The new ground rules call for the inspector to take immediate corrective action if the moisture runs over 12 per cent; for review and rechecking of procedures if the moisture falls between 11 and 12 per cent (corrective action is required if two more samples show the moisture continuing in this range), and when analysis shows moisture to be between 10 and 12 per cent, four samples will be taken from subsequent lots to determine whether corrective action is required.

We welcome this recognition of the principle that a regulatory limitation should not be applied rigidly if there is a material probability that variations in sampling and in analytical techniques may bring about test results which are not truly representative of the nature of the product. Such a principle is equitable and statistically sound.

We hope that this principle will be extended in connection with other regulations which set up definite maximums or minimums or specific limitations.

We also suggest that state meat inspection authorities and other governmental agencies heed this action by the MID and modify their own regulations accordingly.

## News and Views

**The First Public** appearance before a meat packing audience of Howard J. Doggett, director of the new Packers and Stockyards Division in the U. S. Department of Agriculture, will be among the highlights of the eastern division regional meeting of the National Independent Meat Packers Association on Thursday through Saturday, August 25-27, at the Hotel Traymore and Colony Motel in Atlantic City, N. J. Doggett will speak at the brief general session Friday morning and also will preside at the ensuing Packers and Stockyards seminar, one of four informal seminars set for that morning. The regional meeting will get underway at 9:30 a.m. Thursday. Opening session speakers will be eastern division vice president T. E. Schluderberg, The Wm. Schluderberg-T. J. Kurlde Co., Baltimore; NIMPA president Frank Thompson, Southern Foods, Inc., Columbus, Ga.; John A. Killick, NIMPA executive secretary, and Edwin H. Pewett, general counsel. There also will be a report on the third annual NIMPA Meat Science Institute by Dr. Edward Nebesky of Rutgers University; a talk on "Meat Science and the Meat Industry," by Dr. William Shannon, The Klarer Co., Louisville, and presentation of Meat Science Institute certificates to new "graduates" by NIMPA president Thompson.

In addition to Doggett, experts presiding at Friday morning seminars will include: sausage seminar, Dr. Shannon, who is chairman of the NIMPA sausage committee, and John Krauss of John Krauss, Inc., Jamaica, N. Y.; federal inspection, Dr. R. K. Somers, chief staff officer for procedures and training, USDA, and federal grading, Russell O. Hitz, assistant chief of the meat grading service, and Charles R. Paluch, main station supervisor at Baltimore. The Saturday morning program will feature a short business session, a "Forecasting for Profits" presentation by Norman Brammall, president of Food Management, Inc., Cincinnati, and four seminars, including one at which Brammall will answer questions about his new profit forecasting technique. The other seminars and those in charge will be: sales and advertising, Fred Sharpe, NIMPA director of sales training, and Al Herr, Al Herr Advertising Agency, Milwaukee; accounting, Don Timmons, John Krauss, Inc., Ken Tinsley, Arbogast and Bastian, Inc., Allentown, Pa., and Emerson D. Moran, sausage consultant, and NIMPA services, Walter Hodes, Eugene M. Klein and Associates, Cleveland, and a representative of Maginnis and Associates, Chicago.

**Mutual Problems** of the meat packer and the retailer will be discussed by Don R. Grimes, president of the Independent Grocers Alliance, during the 55th annual meeting of the American Meat Institute, set for Friday through Tuesday, September 16-20, at the Palmer House, Chicago. Grimes will address the annual dinner on Monday night in the hotel's Grand Ballroom. Son of the founder of IGA and president since 1952, he directs an operation comprising 79 wholesalers accounting for more than \$3,500,000,000 worth of annual retail food sales. The organization encompasses 6,000 grocery stores from coast to coast in both the U.S. and Canada.

**In Preparation** for 1961 legislative sessions, The American Humane Association, Denver, is redoubling its nationwide campaign for enactment of state humane slaughter laws, R. T. Phillips, executive director, announced. A new packet of materials entitled "Today's Approach to State Humane Slaughter Laws," to be distributed soon to all AHA-affiliated organizations, suggests that they blueprint a coordinated campaign and spearhead efforts in support of legislation based on the model act prepared last year by the AHA and the Council of State Governments. (Text of the suggested act was published in the NP of August 22, 1959.)



ABOVE: Policy matter in connection with label approval is discussed by (l. to r.): Dr. John R. Scott, chief staff officer for labels and standards of identity; Dr. R. P. McCoy, jr., who just left post as staff officer to become assistant inspector in charge at Omaha, and Dr. W. J. Minor, staff officer. LEFT: Claims for various flavors, tenderness, juiciness, etc., are evaluated by expert taste-testing panel composed of MID personnel. Panel is shown evaluating tenderness of steaks to determine whether a proposed label claim for tenderness of the product is justified.

## How MID Handles Label Control

**S**OMETIME in the next year the Meat Inspection Division, U.S. Department of Agriculture, expects to issue a memorandum announcing approval of the use of partially-defatted pork fatty tissue (PDPFT) as a by-product in sausage in limited levels under certain controlled conditions.

Thirty to 40 MID-inspected plants already are using PDPFT, produced by low temperature rendering, in such products as bologna and frankfurters at levels as high as 15 per cent. Permission for such use has been obtained individually from the MID labels and standards of identity section only after each applicant proved by exhaustive tests that:

- 1) Proper controls are exercised over the rendering process so the protein material is not denatured by heat;
- 2) PDPFT has about the same nutritional value as the by-product to be displaced so its use will not adulterate the sausage nutritionally, and
- 3) Use of PDPFT in limited levels will not change the final product's texture or other usual characteristics.

Proving the above to the satisfaction of the MID has entailed chemical analyses detailing moisture, protein and fat contents, reports of amino acid assays, biological evaluation of the protein by paired rat feeding tests, close in-plant supervision of the entire process by an MID inspector, and substantiation of claims by the MID laboratory in Washington, D. C.

When everything has checked out satisfactorily, permission to use the new by-product in a specific item has been granted through approval of a new label for that item, listing ingredients by their common or usual names in the order of their predominance, and the new label has joined nearly 500,000 other current labels for meat and meat food products eligible for shipment in interstate commerce.

Section 5 of the Meat Inspection Act requires every label used by a federally inspected packer to be pre-cleared by the USDA and to be attached only under the direct supervision of a government inspector. Section 5 further provides: "No such meat or meat food products shall be sold or offered for sale under any false or deceptive names; but established trade name or names which are usual to such products and which are not false and deceptive and which shall be approved by the Secretary of Agriculture shall be permitted."

If PDPFT were permitted in bologna at a 50 per cent level, for example, then the name "bologna" would be deceptive for that product because its characteristics would be different from what the consumer has come to expect.

The NP visited the MID's new headquarters at 7th and D sts., SW, Washington, D.C., recently to learn more about this concept of "consumer expectancy" and other factors that determine whether a proposed new label is approved or rejected. Heading up the label control program of the MID are Dr. John R. Scott, chief staff officer for labels and standards of identity, and staff officers Dr. W. J. Minor and Dr. J. D. Hatton.

**LABEL CONTROL PURPOSE:** In addition to preventing false or misleading labeling, Dr. Scott explained, the purpose of the MID label control program is to provide informative labeling and prevent adulteration and unfair trade practices. Federal courts long ago upheld the USDA's contention that control of the label requires control of the product.

Of 41,239 new labels and sketches for proposed labels reviewed by the MID in the 1959 fiscal year, 37,923 were approved and 3,316 were turned down because they did not comply with the labeling requirements.

Many of the requirements found in the Meat Inspec-

tion Regulations have obvious application. Red lines can't be used on transparent coverings for bacon to give a false impression of leanness. The word "ham" unaccompanied by species may be used only in connection with pork ham. The label for a lamb product can't bear a photo of a steer. Products conventionally packed at uniform weights, such as sliced bacon in ½-lb. and 1-lb. packages, can't be packed in 7-oz., 15-oz. or other off sizes. Warranty statements must state in clear terms what warranty and what redress, e.g., "Guaranteed satisfactory or your money refunded." A product may be described on the label as "Our Best Quality," "John Doe's Finest Quality" or "Sam Smith's First Grade" but may not be labeled with an unqualified "Best," "Fin-

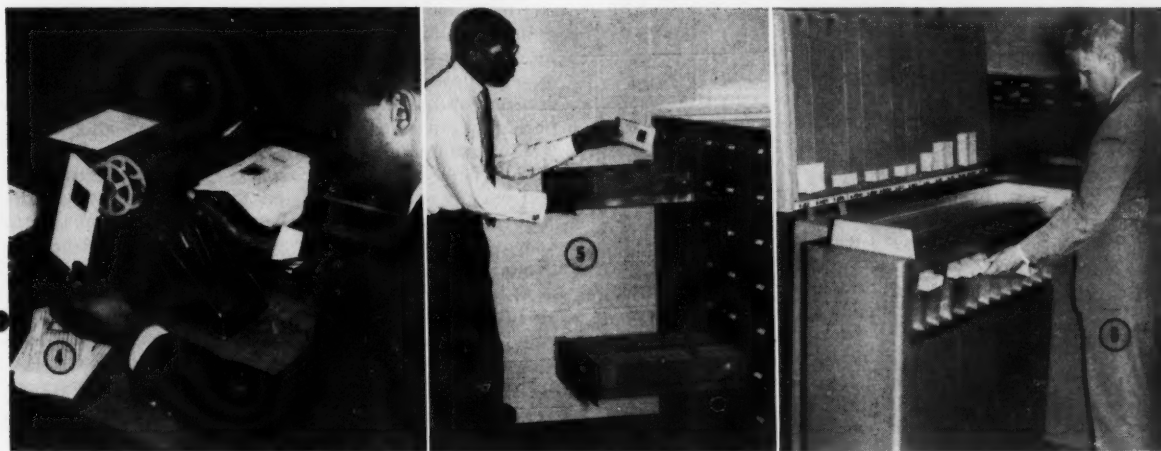
to use tomatoes in sausage was turned down once because the obvious purpose was to simulate red meat.) The three definitions and standards of identity in Part 28, on the other hand, control all ingredients and simplify the labeling of oleomargarine, corned beef hash and chopped ham.

**EVERY PRODUCT HAS STANDARD:** Less well-known is the fact that every product manufactured by an MID-inspected packer has a standard of composition that has had to pass the "consumer expectancy" test. Like the standards for the products now using PDPFT, they have been approved through individual negotiation with the MID. Each application for approval of a label must describe the product's formula and



1. More than 40,000 new labels are reviewed annually by MID. Here, Charles Jones stamps part of day's incoming label applications in mail room. 2. Approved labels are coded by Miss Mattie Tollison for use by IBM punch card operators. 3. New label is photographed by Landy Thompson. 4. Photographed label is mounted on

IBM Filmsort card by E. Smith. 5. Completed IBM card with microfilm of label is filed by John Ross. Files contain card for each of nearly 500,000 current labels. 6. MID can quickly pinpoint plants producing products about which questions arise. Here, Charles Finnegan sorts label microfilm cards for IBM runoff at MID headquarters.



est" or "First" quality assertion. No reference to federal meat inspection is permitted on labeling material except as it is embodied in the inspection legend.

Most packers, too, are familiar with the 56 standards of composition in Part 17.8 of the regulations, which identify the name of product, set minimum meat content and in some cases set the maximum level of water, meat by-product and extenders for items ranging from meat stews to pork sausage and tamales. In most cases, the MID doesn't care what other ingredients are used in the products with published standards as long as they are consistent with consumer expectancy. (A request

method of preparation unless the MID has published minimum requirements for that product. Samples of the new product, prepared under the supervision of the inspector in charge, also usually must be submitted to the Washington meat inspection laboratory along with a full description of the method of preparation, list of ingredients used and their percentages. When the label is approved, that formula becomes the standard of composition for the product and must be adhered to by the processor unless and until the MID approves a change.

Four copies of the proposed label or sketches of the proposed label must be submitted to the MID with each



application. One copy of the approved label is returned to the applicant. Two are sent to the inspector in charge, who keeps one for his own file and gives one to the inspector at the plant for on-the-spot checks on compliance. The other is retained in MID headquarters to be photographed on 35 mm. microfilm, which then is attached to an IBM Filmsort card code punched with information about the product. The Filmsort cards, one for each product manufactured by a federally inspected establishment, enable MID officials to pinpoint almost immediately the plants producing products about which questions arise.

The 500,000 current labels cover about 16,000 different products (counting "franks, artificially colored," "franks, cereal added," "franks, all-meat," etc., as separate products) and 200 to 250 broad product categories.

If a question comes up about the use of optional ingredients or other processing practices, full information may be obtained promptly from the inspectors in charge of the appropriate MID stations.

When some complaints were received about products containing large amounts of beef cheek meat, for example, inspectors in charge were asked to report the establishments using cheek meat in their areas, the products involved, the percentage used and the date the cheek meat was first used.

This report on industry practices, and the results observed, formed the basis for MID Memorandum No. 259, dated April 14, 1958, which limited beef cheek meat to 25 per cent of the meat ingredient in hamburger, chopped beef and fabricated beef steaks. "It has been demonstrated," the memo explained, "that by adding large amounts of chopped beef cheek meat to hamburger, chopped beef and fabricated beef steaks, it produces products having physical characteristics substantially different from those normally expected in such articles."

While the MID did not need to go outside the industry on the beef cheek meat question, some problems require extensive surveys to pin down "consumer expectancy."

**SUKIYAKI STORY:** Most of the more than 500 inspectors in charge of MID stations throughout the U.S. and many supervisory personnel have been trained to conduct objective consumer surveys so the manpower is readily available in strategic locations when a survey is needed, as it was in the case of "sukiyaki."

To make their decision on some proposed labels for sukiyaki, the label control officers needed to know how much meat this Japanese dish usually contains. Inspectors in charge and supervisors interviewed numerous consumers; obtained recipes from cook books, magazines and newspapers, and consulted chefs of Oriental restaurants. (After visiting one such restaurant, an inspector-interviewer noted on his report that he planned to go back on his day off and try some sukiyaki himself.) A young Nisei girl in the Midwest translated a recipe from a Japanese cook book after her mother had been interviewed and sent it on to the MID. Considerable information also was obtained from the consulate general of Japan in New York City.

When the results were all in, Dr. Scott recalled, the MID "had no other recourse but to initiate a standard of composition with 30 per cent meat on a raw basis for this product to meet consumer expectancy."

As is not uncommon among packers, one of the label applicants didn't accede without a protest. He made some sukiyaki with 30 per cent meat content and had some of his own friends eat it. "All complained of too much meat," he wrote the MID.

Another processor who wanted to use the term "Bar-B-Q" for a beef product cooked by moist heat put up a



TASTE-testing panel members shown in kitchen at new MID headquarters are (l. to r.): Charles Dolkos, Mrs. R. P. Costolo, Mary Hayden, Dr. H. H. Pas and O. L. Bennett.

longer fight. The MID felt that such a label would lead consumers to expect a product cooked by dry heat so it turned down the proposed label in the initial negotiations. The processor then challenged the MID policy through his attorneys, presenting some evidence that consumer expectancy had changed and the terms "Bar-B-Q," "Barbecue" and "Barbecued" were associated with the application of highly-seasoned sauce to the meat rather than to the method of cooking.

**HOW MID MOVES:** The MID issues its rulings by three methods. The most common is by private correspondence with the individual processor. When the policy decision applies rather generally to the industry, as is getting to be the case with PDPFT, a memorandum usually is issued to publicize the ruling at large. A memorandum can be issued and withdrawn informally to meet changing situations so it is particularly useful in the meat industry.

If the policy decision announced in the memo is of a more permanent nature, it eventually will be reissued as a proposed amendment to the Meat Inspection Regulations and published in the *Federal Register*, with a period of at least 30 days after publication allowed for written comments by interested parties. (Congress recognized the fast-moving nature of the meat industry and exempted the MID from the Administrative Procedure Act's requirement of open public hearings. Such hearings conducted by the Food and Drug Administration, as in the case of bread standards, have taken as long as three years.)

Controversial issues also may be published in the *Federal Register* as proposed regulations to get widespread industry reaction. When the beef "Bar-B-Q" processor (who had been using that term in his state but wanted federal inspection) persisted in his contention that the MID concept was outdated, the Division published such a notice of intention to regulate. The proposed amendment would have permitted use of the term "barbecue" for meat prepared by moist heat, provided the method of cooking was declared prominently on the label as part of the name of the product, as for example, "Steam Cooked Barbecued Beef."

Reprints of the notice and questionnaires asking for definitions of "barbecue" and the cooking method for barbecued products also were sent by the MID to inspectors in charge at 35 different locations. They were asked to interview inspected and noninspected packers and 10 average consumers in their respective localities to get their reactions to the proposed regulation.

[Continued on page 42]





## Kahn's Simplifies

## Packaging of

## Loaves, Butts with

## New Machines

LEFT: Ralph Seckel, foreman of smoking department, examines stuffed string of butts for closure sealing. RIGHT: Harold Hellgrath, foreman of wrapping department, examines stuffed product for logo alignment.

**W**ORK specialization and simplification have been achieved by The Kahn's Sons Co. of Cincinnati in connection with two packaging operations which, in many plants, still have a catch-as-catch-can flavor about them.

In its packaging department the Cincinnati firm uses two new pieces of machinery—one for packing loaves in casings and the other for packaging strings of boneless butts. Both of these units were developed by Kahn's engineering and production staff in cooperation with the Wilson Engineering Co. of Detroit. The latter firm made the equipment. According to Marc Scheumann, plant superintendent, the machines and the methods developed for use with them have improved both productivity and the products being packaged.

The project had its beginning when Milton J. Schloss, president, appointed a committee to take a critical look at some of the firm's packaging operations. Members of the committee were Scheumann; K. L. McKinney, division superintendent of pork and sausage operations; William Maxwell, industrial engineer; C. P. Elsen, comptroller, and Arthur J. Silberhorn, sales manager.

Two operations, loaf and butt stuffing, seemed to offer the greatest possibilities for improvement. While they had been mechanized to a degree, they were restricted in pace because one employee performed the entire operation, even though there were enough work steps in each job to warrant simplification and operator specialization.

The committee and the supplier's engineers took a hard look and decided to improve the principle of the standard equip-

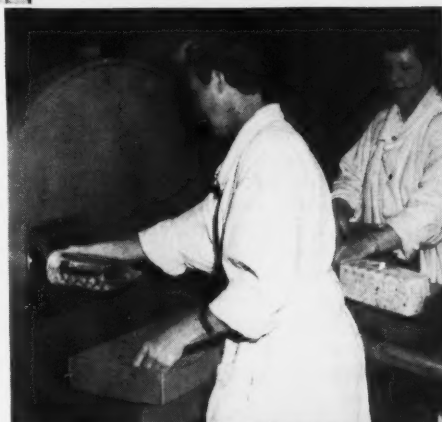
ment which made use of a hydraulic piston.

The first item of equipment to be made was the loaf stuffer. The new stuffer consists of a revolving drum with two ports and spreader finger assemblies, a long horizontal pusher piston and a takeaway table with a metal clip closing machine.

Four people perform the work in a simplified and coordinated fashion. The machine is designed to permit full-vision and work-height completion of each task. There is no need for reaching under, backward or sideways.

The first operator takes the film pouch from a supply on the table and places it on the contracted fingers of the stuffing machine while the second operator is cutting the excess neck from the stuffed pouch. This adds to attractiveness and sales appeal, notes sales manager Silberhorn.

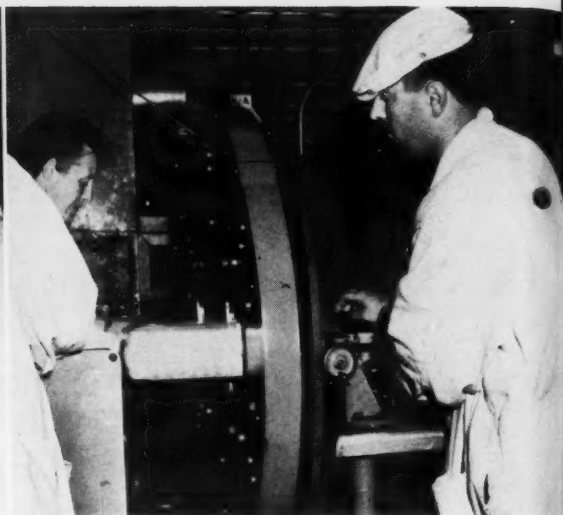
Furthermore, since the package is threaded for virtually the entire loaf length on the fingers, surface friction is minimized as the product goes into the pouch. This reduces the risk



TOP: First operator places the pouch on the contracted fingers of the stuffing machine while the second operator is cutting the excess neck from the stuffed pouch. BOTTOM: Close-up view showing position of the extended fingers at the stuffing location and the crimping-cutting assembly (right) which is mounted in upright position.



**LEFT:** Loaf to be stuffed is placed on the stainless steel alignment plate which centers the loaf for the pushing



**RIGHT:** View of the loaf as it is being stuffed. Piston executes rapid push to deposit loaf in pouch.

of smearing the surface and maintains optimum appearance, asserts McKinney. Kahn uses stainless steel molds in processing its loaves. Some soluble protein and fat are deposited on the surface and will smear if the stuffing operation is not performed properly.

A heat lamp is located underneath the table which holds the pouches to keep the film pliable.

The second operator of the crew is the loaf positioner who takes the loaf from the shelf truck and places it on the stainless steel back-stopped alignment plate. Since the backstop is adjusted for slight variations in loaf size, the loaf is aligned correctly with the stuffing port. The operator slides the loaf against the backstop and activates the piston. The long-stroke piston executes a gentle but rather rapid push to deposit the loaf in the pouch. Stainless steel guides on the stroke side of the machine align the loaf with the expanding fingers which support the pouch.

As the loaf is stuffed, it is taken from the frame by the third operator who twists the pouch neck and crimp seals it with a closing unit. The head of the latter is mounted in upright position at table height. This location places the sealing head in the open and makes it

easier for the operator to insert the neck in the crimper jaw. After the closure has been applied, the operator moves the neck against the cutoff blade, which is part of the assembly, to remove any excess material that has accumulated during the operation.

With positive full-stroke loaf stuffing, there is no need for the operator to try and seat the loaf in the bottom of the pouch, says Maxwell. Not only is this a tedious task, but since it frequently is performed by banging the loaf against the table, the bottom of the loaf can be damaged.

The fourth operator code-dates the packaged loaf and places it in a shipping container.

The operation sequence is controlled by the operator, who places the pouch on the fingers. After placing the pouch on the fingers, the operator activates the unit with a foot pedal.

The crew stuffs about 10 loaves per minute with the new setup, according to Maxwell.

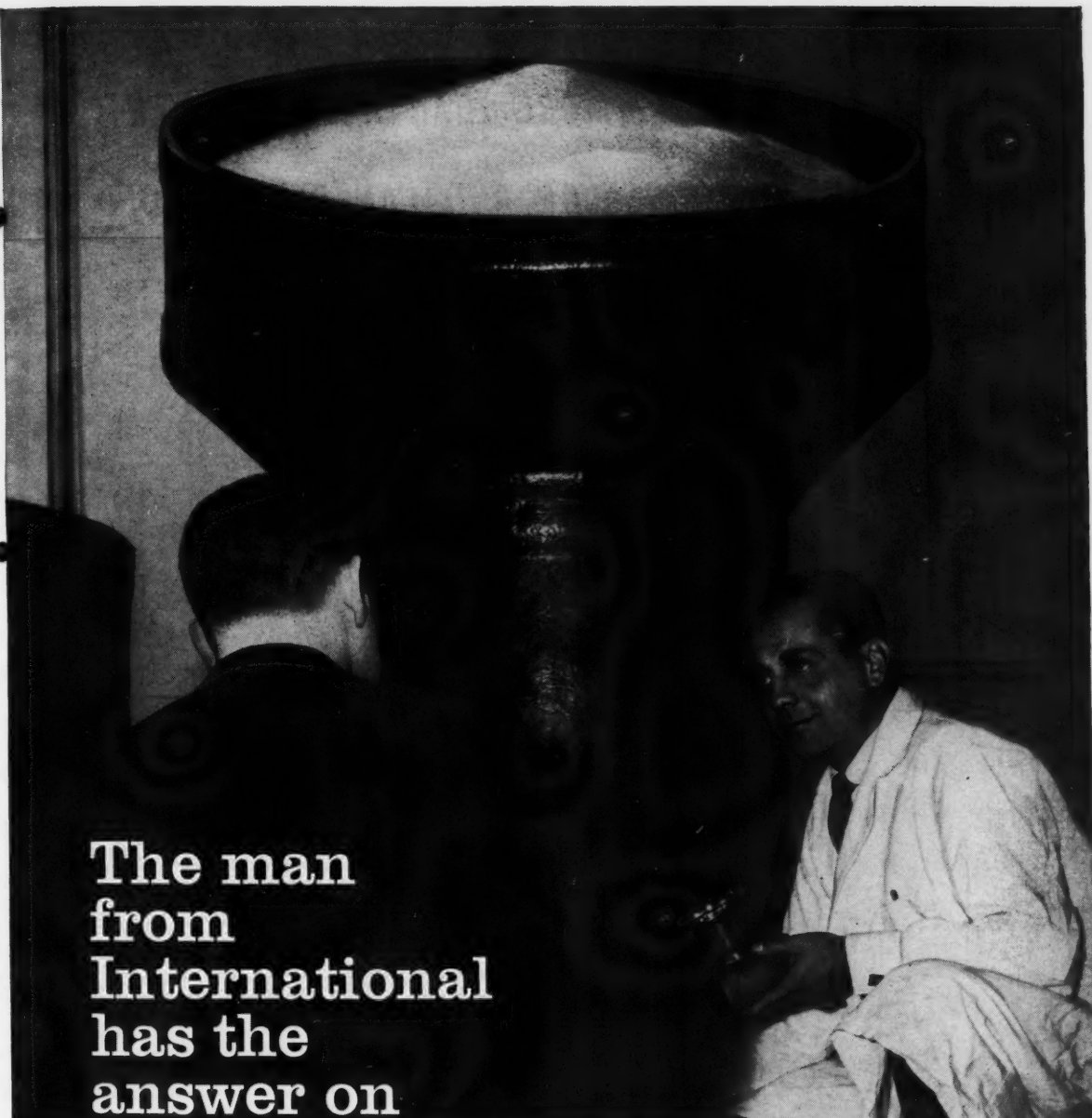
The second machine developed by Kahn and the Wilson engineers stuffs cured boneless butts into fibrous casing for processing in the smokehouse. Heretofore, this operation was performed manually with an operator



**LEFT:** Front view of the butt stuffing machine shows the operator making a crimp closure on a stuffed butt.



**RIGHT:** Employee watches the movement of the butt into the tube. Crimper assembly has two steel supports.



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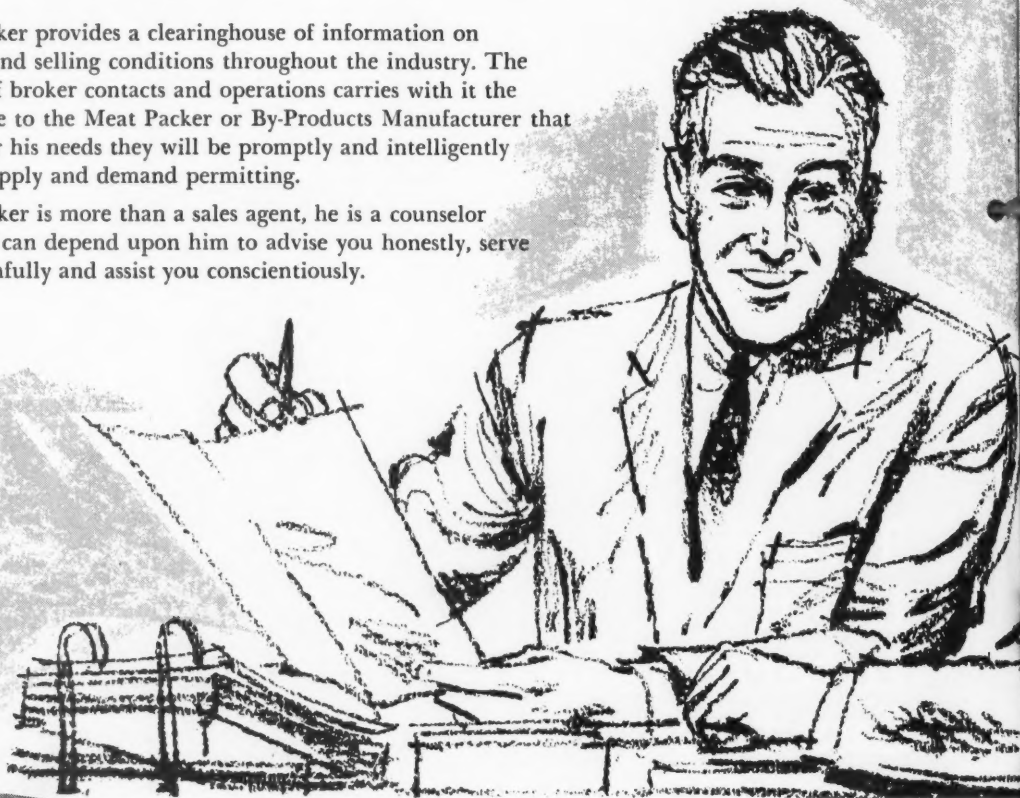


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pushing the individual pieces into a casing and making the metal ties between the three pieces in the string.

The operation is performed mechanically with the new equipment. A major advantage of the new technique is the elongation of the butt which makes it a more attractive item for bun sandwiches, barbecuing, etc. The housewife likes the new item since she gets more slices from the same weight, according to sales manager Silberhorn.

The butt could not be elongated by manual stuffing since it was propelled through a hinged horn by hand pressure. A relatively large casing was required, which produced a somewhat ball-shaped product.

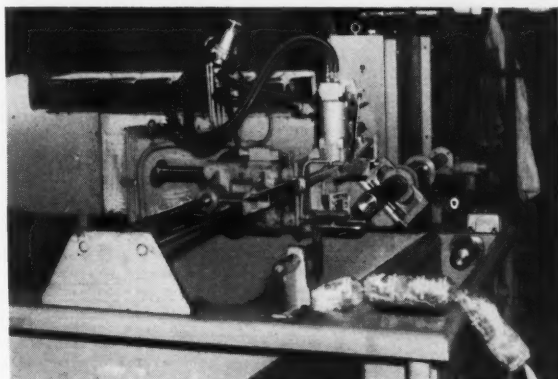
Using the new machine, one man places the cured boneless butts in a

has been stuffed with three butts.

An upright slotted cutoff knife is used by the operator to remove the excess neck at the end of the stuffing operation. The string of packaged butts slides down a stainless steel apron to a receiving pan from which a second operator removes it and hangs it on the smoke tree.

The crew can stuff approximately 100 strings per hour, says McKinney. The major advantage of the technique lies in reshaping the blocky butt, comments Scheumann. The positive and yet gentle push of the long piston eliminates any smearing of the meat as it moves into the casing. The casings are prepricked by the manufacturer so that no pickle pockets can form in the package, reports Maxwell. This is a quality pro-

**SIDE VIEW** of new butt stuffing machine shows the piston in the full stroke position and the compartmented conveyor that feeds the stuffing chamber of unit.



series of infeed compartments which operate on the endless chain principle. Each compartment deposits a butt in the stuffing chamber. A stainless steel stuffing horn extends from the chamber and the casing is threaded on this horn. An air-powered crimping machine is mounted on a frame so that it can be moved horizontally and laterally. Holding fingers grasp the end of the threaded casing tube.

The crimper assembly has two stainless steel supports on which the butt rests as the closure is made. When the once-tied casing has been placed on the horn, the operator shoves the crimper to home position and activates the long stuffing piston which gently forces the butt from the chamber through the horn, elongating the piece. When the meat is in the casing, the operator brings the crimper into position to make the dividing crimp and the piston moves back to its home position and remains inactive until the crimper has been returned to its home position. An infeed compartment then deposits another butt into the chamber and the cycle is repeated until the casing

protective advantage since the pressure of the stuffer against the narrow width of the casing assures the elimination of free pickle. With hand prickling, pockets can be overlooked and a gray color may be imparted to the finished product.

The machine has a casing trough which is warmed electrically to keep the film pliable.

Both machines have been designed for easy cleaning and positive protection of product flavor. All parts coming in contact with the meat are made from stainless steel. Because the machinery is subject to the normal dampness associated with meat processing operations, the control panel and power components are separate and away from the machine proper. Because of this setup, maintenance has been minimized.

### New Zealand Trade Group

To promote orderly development of New Zealand's meat export trade, New Zealand Meat Export Development Co. recently was organized to expand trade in markets that are considered to be underdeveloped.

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WE WOULD LIKE TO TAKE THIS OPPORTUNITY TO EXPRESS OUR COMPLETE SATISFACTION WITH THE PERFORMANCE OF OUR "BOSS" RENDERING COOKER WITH THE NEW "INTERLOCKING AGITATORS" THAT WE PURCHASED LAST APRIL.

WE INSTALLED OUR NEW COOKER IN MAY 1959 AND HAVE BEEN OPERATING IT 24 HOURS A DAY, 6 DAYS A WEEK SINCE THAT TIME.

WE HAVE FAITHFULLY INSPECTED THESE NEW AGITATORS. SINCE THE INSTALLATION IN MAY IT HAS NOT BEEN NECESSARY FOR ANYONE TO ENTER THE COOKER FOR ANY REASON AT ALL. THE WEEKLY INSPECTION IS COMPLETED WITHIN A MATTER OF SECONDS BY INSPECTING THE FOUR BOLTS ON THE SPLIT RETAINING COLLARS. THE MEN IN THE PLANT CONSEQUENTLY FAVOR THIS COOKER OVER THE OTHER THREE, AND IT THEREFORE HAS BEEN GETTING THE BULK OF THE USE IN THE PLANT ALL SUMMER.

WE WOULD ALSO LIKE TO COMMENT UPON THE QUIET OPERATION OF THIS COOKER AND THE RELATIVE SPEED WITH WHICH IT COMPLETES OUR COOKS. WE ARE ABLE TO COMPLETE OUR COOKS IN 50% LESS TIME THEN WE ARE IN THE SAME SIZE COOKER MADE BY ANOTHER FIRM. 6000 POUNDS OF MATERIAL IN OUR NEW COOKER IS COMPLETED IN 2½ HOURS WHEREAS 6000 POUNDS IN THE IDENTICAL MODEL NEXT IT MADE BY ANOTHER COMPANY TAKES FROM 4½ TO 6 HOURS. WE FEEL THE LONG SWEEP OF THE AGITATOR PADDLES HAS A VERY PRONOUNCED EFFECT UPON THIS COOKING TIME.

INCIDENTALLY OUR BLOOD DRIER BROKE DOWN IN JULY AND WE FELL BACK ON OUR NEW COOKER TO COOK OUR BLOOD. WE FOUND WE COULD COOK OUT 4000 POUNDS OF BLOOD IN LESS THAN ONE HALF OF THE TIME IT TOOK US TO COOK IN THE REGULAR BLOOD DRIER. WE FEEL THIS IS DUE TO THE LONG SWEEP AGITATORS, THE INCREASED SPEED OF THE COOKER AND THE GREATER COOKING SURFACE IN THE 5x12 OVER OUR 2x7 BLOOD DRIER WE WERE USING.

WE HAVE COOKED OUT BLOOD FROM 80 HEAD IN 2½ HOUR WITH THIS NEW COOKER.

WE HAVE HAD NO MAINTAINANCE ON THIS COOKER SINCE MAY EVEN WITH THE HARD USE IT HAS BEEN GETTING. FOR THIS WE ARE MOST APPRECIATIVE.

WE HOPE WE WILL BE ABLE TO REPLACE WORN OUT AGITATORS IN OUR OLD COOKERS WITH LONG SWEEP INTERLOCKING ONES WHEN REPLACEMENT IS NECESSARY IN THE FUTURE.

VERY TRULY YOURS,

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*Robert D. Moore*  
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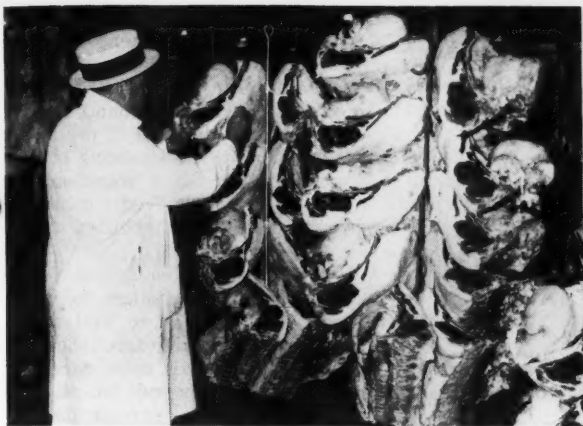
"Material" is offal from beef killing plant which bones out 90% of the carcasses. Some dead stock handled.

Drying blood in less than 5 to 8 hours is terrific!

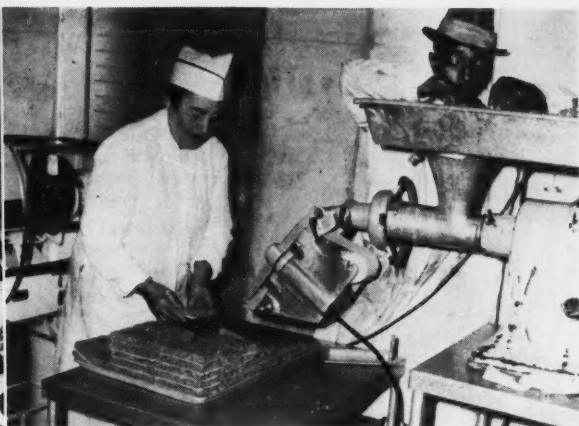
To date, Interlocking Agitators are available only on new Boss cookers and those Boss cookers less than 2 or 3 years old.



THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO



LEFT: When beef reaches proper age at Gimbels new packing plant, it is tagged by plant supervisor. Short loins are being readied for cutting into steaks. Rounds and chucks also are aged in cooler. Afterward, cuts are



trimmed to customer's specifications. RIGHT: Ground beef, a year-around favorite, becomes even more popular during summer "cook-out" season. Patties vary in shape from square to round and weigh 3 oz. to 1 lb.

## Retailer Controls Beef Supply . . .

**G**IMBELS home food plan department of New York City has become the first food plan in the United States to control its beef supply from the live animal right on down to the U.S. Department of Agriculture inspected and graded steaks delivered to a customer's home freezer, by means of a completely-integrated, direct-from-the-packer meat operation.

The department store's newest addition, USDA Inspected Establishment #1373, began operations recently at 71 Gansevoort st. in the heart of New York City's wholesale meat district. It provides the final

link in the home food plan department's vertically-integrated operation that begins when its cattle buyer purchases Black Angus and White-Faced Hereford steers on the hoof and has them shipped to the department's slaughterhouse in New Jer-

## From the Live Animal . . .

sey (USDA Inspected Establishment #188, Linden, N.J.) which slaughters between 600 and 700 beef animals per week.

From there, the sides of beef are shipped to the new packing plant where they are processed for Gimbels customers. The company will

process only U.S. Prime and Choice beef, all New York City dressed.

The company estimates that more than 20,000 families in the New York metropolitan area have bought their freezers and food from its home food plan department. All meats are delivered frozen in specially equipped freezer trucks.

"With the addition of this plant," comments a department official, "we have completed full integration of our beef section. We now buy the steers and slaughter, pack, freeze and deliver the meat directly from our new packinghouse. We believe

## Right Down to Packaged Steaks



LEFT: Meat is wrapped in laminated freezer paper and stamped with contents. After each package is weighed, net weight is marked on outside. Cutting loss and trim are given for total order, not for individual cuts. All la-



beling of cuts is under direct supervision of USDA. RIGHT: After wrapping and weighing, packaged cuts are placed by employee in large room for freezing and storage. Temperature in the room is maintained at  $-10^{\circ}$  to  $0^{\circ}$ F.





ROASTS are tied automatically before they are split and wrapped.

we are the only food retailers in the country who have eliminated so many middleman profits in order to bring the retail price of beef down to a sensible level. When you consider that beef represents the largest single item in the American family's food budget, you can appreciate what . . . this direct-from-the-packer service can mean to the economical management of family finances."

Stainless steel equipment is largely used throughout the new plant. The company hopes to sell between 7,000,000 and 8,000,000 lbs. of processed beef each year.

In addition to the butchering and freezing facilities, the newly-opened plant has large frozen food storage facilities where many different kinds of frozen foods are kept. These foods also are sold to Gimbels customers and include lamb, veal, pork, vegetables, juices, fruits and prepared foods, as well as beef.

The department also is one of the major sellers of freezers in the East. Customers buy a freezer and contract with the home food plan department for the delivery of all their major food items.

Because of the size of the orders and because the home food plan department eliminates many of the multiple and often duplicated middleman functions (it buys from processors and not jobbers), costs to the consumer often are lower than they would be if the items were bought through conventional retail channels, the company claims.

At present, the home food plan price list includes a selection of several hundred different items, all of which may be bought for cash, on a regular charge or through extended budget payment plans.

## Good Breeding and Feeding Remain Keys to Good Beef

Even the most successful application of technology to the finished product — beef — will not lessen the importance of animal scientists or breeders of beef cattle, C. W. McMillan, executive vice president of the American National Cattle-men's Association, emphasized at a banquet session of the beef cattle short course at Texas A & M College, College Station. He declared:

"No matter what tomorrow's beef animal looks like or tastes like, his mamma will still be a cow and his daddy a bull."

In a discussion of changes taking place or facing beef cattle breeding and production, McMillan outlined several developments which "could revolutionize" the finished product.

"Although increasing efforts will be made in tenderizing, flavor addition and fat trim at the packer and retail level, the basic animal can be produced and fed only by



C. McMILLAN

men and by the machines and techniques controlled by men," he said. "Successful tenderization at the packer level could result in new levels of consumer demand, but it does not mean the end of the feeding industry or the lessening of importance of breeding selection for qualities of growth, feed conversion efficiency—or even inherited tenderness in cattle."

McMillan urged cattlemen, feeders, packers and retailers to work together so that more and more tender steaks and roasts can be provided. "It makes more sense to get, say, 75¢ a pound for all the 450 lbs. of a retail carcass instead of \$2 for a few cuts and hamburger prices for the rest," he said. "It certainly would go a long way toward disposing of the only obstacle—price—that the public seems to erect against even greater consumption and enjoyment of beef."

McMillan insisted that long-range and practical breeding programs must be worked out so tomorrow's animals will reach desirable weights and quality of finish in the least possible time and with minimum feed. "Tenderizing isn't going to add flavor, juiciness or any of the other inherent 'eating qualities' in beef; we'll have to do that with good breeding and good feeding," he said.

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*Have a Sandwich Meal Today!*

**SERVE HEALTHFUL, FLAVOR-FRESH CANNED FOODS WITH SANDWICHES FOR EASY-GOING SUMMER EATING**

FULL-COLOR posters and other free promotional materials are being made available to retailers and grocery suppliers during National Sandwich Month (August) by Visking Co., division of Union Carbide Corp., and Inland Steel Co., both Chicago. Sponsored by Wheat Flour Institute, promotion points out that "sandwiches and canned foods are natural go-togethers for August Sandwich Month." Visking's poster (right) is 21 x 28 in. and proclaims retailer as sausage headquarters, with suggestion, "Have a sandwich meal today!" Four-color Inland poster is 42 x 58 in. Inland also is offering self-talkers which relate sandwiches to fruits, vegetables, soup, canned meat and soft drinks for summertime outdoor eating to boost tie-in sales.



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# Meat Merchandising Parade

Pictorial and news review of recent developments in the field of merchandising meat and allied products.



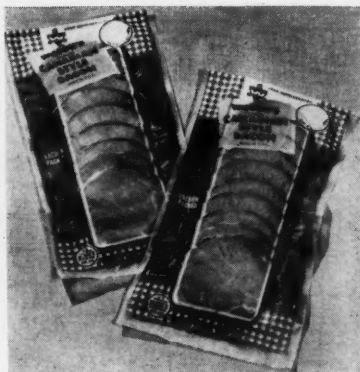
**HICKORY-SMOKED** Ferris canned ham, being promoted by Stahl-Meyer, Inc., New York City, as savory new addition to barbecue menus, was welcomed by New York Summer Festival Queen Bettiane Fisch at penthouse "cook-out" for food editors. With queen are Frank J. Guthrie (left), vice president, and George A. Schmidt, jr., president.



**OLDE LODGE** bacon of Peet Packing Co., Bay City, Mich., is seen through window forming inside of skillet on new 1-lb. package by Container Corp. of America, Chicago. Package back offers five serving suggestions. The product is distributed by Spartan Stores, Inc., Grand Rapids, Mich.



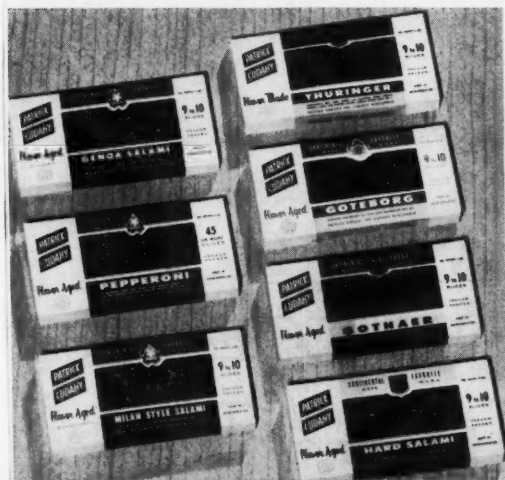
**LITHOGRAPHED TIN** adopted by The Cudahy Packing Co., Omaha, for 12-oz. Tang (luncheon meat) has new design but retains red, white and blue colors used on company's entire canned meat line for many years.



**CERTIFIED SLICED** Canadian bacon has been introduced by Wilson & Co., Inc., Chicago, in 6-oz. vacuum-sealed poly-cellophane pouches supplied by Milprint, Inc., Milwaukee.



**SALISBURY BEEF** steaks in Cryovac package are among new frozen items of E. W. Kneip, Inc., Chicago.



**SEVEN "CONTINENTAL Favorites"** introduced by Patrick Cudahy, Inc., Cudahy, Wis., include Genoa salami, pepperoni and Milan-style salami from Italy; goteborg from Sweden, and thuringer, gothaer and hard salami from Germany. Hi-Fi Glamakote packages are by Marathon, division of American Can Co., Menasha, Wis. Package designs are by Wendel & Schouten Design Associates, located in Milwaukee.



**BEEF STEAKS** now are marketed in 18-oz. package by Excelsior Food Products, Inc., New York City. Each package contains six 3-oz. patties.



YOU CAN WEIGH  
THE DIFFERENCE  
WITH BULL MEAT  
BRAND BINDER





1. Place equal parts of your present binder and Bull Meat Brand Binder in separate containers. Add six parts of water to each and stir.
2. Place the containers in a water-filled pan, heat to 100°F., stir and hold this heat for five minutes. Remove containers and place in cooler over night.
3. After cooling, note that the contents of container A can be poured, while the contents of the container with Bull Meat Brand Binder is firm and can be sliced.

HERE'S PROOF—Try the above experiment yourself—note the important difference in moisture absorption. . . . Or, for even more practical proof, MAKE THE FOLLOWING TEST of Bull Meat Brand Binder against any other sausage binder. You'll find an increased yield similar to this:

#### TEST OF BULL MEAT BRAND BINDER

|                        |          |
|------------------------|----------|
| BEEF TRIMMINGS         | 280 LBS. |
| PORK TRIMMINGS         | 120 LBS. |
| SALT AND SEASONING     | 13 LBS.  |
| BULL MEAT BRAND BINDER | 17 LBS.  |

NOTE: THIS FORMULA (BY TEST) WILL ABSORB AND HOLD ICE IN THE AMOUNT OF

206 LBS.

|                                           |          |
|-------------------------------------------|----------|
| GROSS WEIGHT                              | 636 LBS. |
| FINISHED WEIGHT AFTER SMOKING AND COOKING | 584 LBS. |

#### TEST OF OTHER SAUSAGE BINDER

|                      |          |
|----------------------|----------|
| BEEF TRIMMINGS       | 280 LBS. |
| PORK TRIMMINGS       | 120 LBS. |
| SALT AND SEASONING   | 13 LBS.  |
| OTHER SAUSAGE BINDER | 17 LBS.  |

NOTE: THIS FORMULA (BY TEST) WILL ABSORB AND HOLD ICE IN THE AMOUNT OF ONLY

161 LBS.

|                                           |          |
|-------------------------------------------|----------|
| GROSS WEIGHT                              | 591 LBS. |
| FINISHED WEIGHT AFTER SMOKING AND COOKING | 538 LBS. |

■ Yield from Bull Meat Brand Binder over ordinary binder . . . an extra 46 lbs.

Only Bull Meat Brand Binder can produce such yield and profit improvement. Why? Because Bull Meat Brand is the only binder that absorbs and holds up to 6 times its weight in moisture and meat juices. Only Bull Meat Brand Binder contains an exact balance of five different cereals—blended under strict laboratory controls for maximum absorption, and uniform, predictable performance.

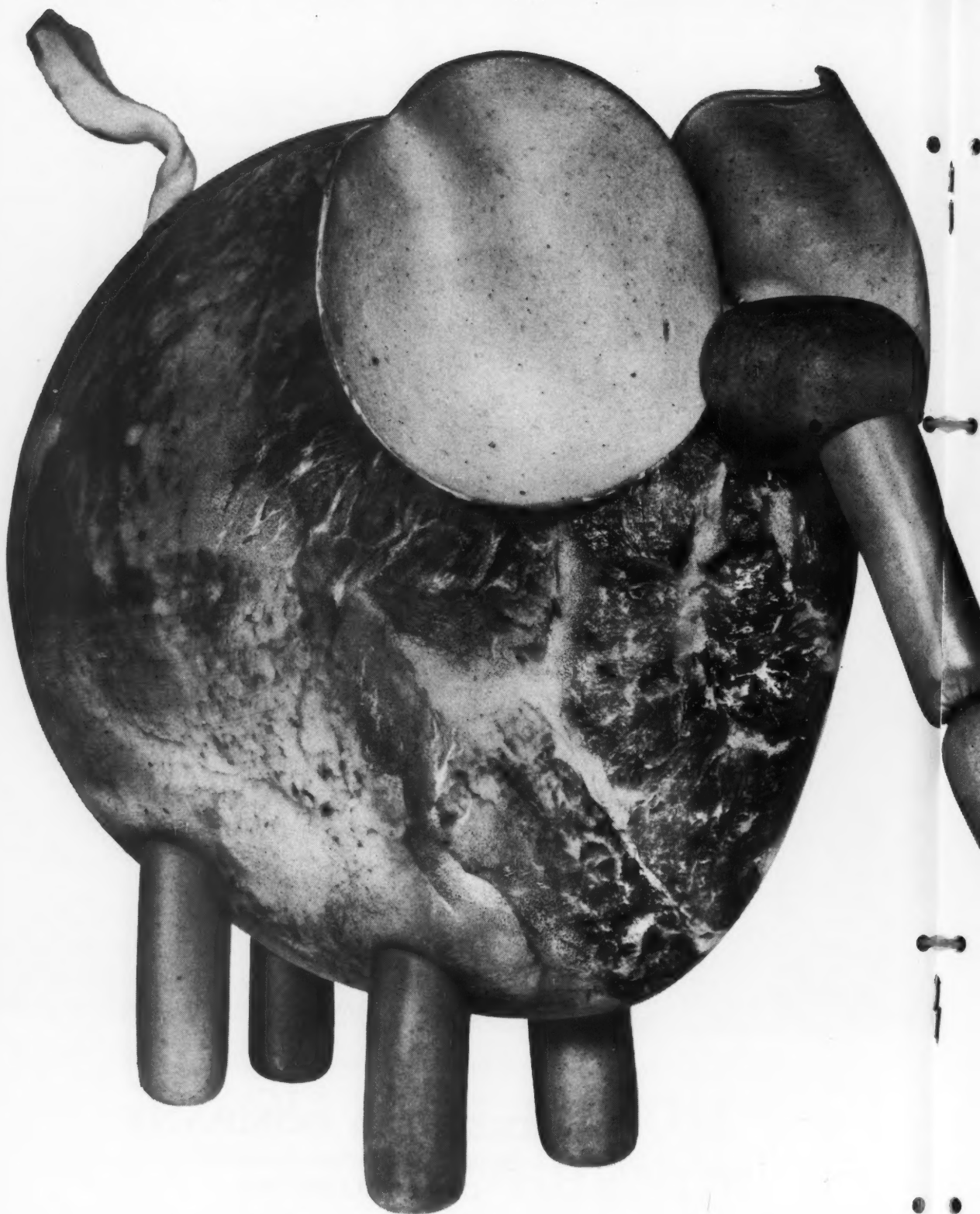
Day after day, year after year, you can depend upon Bull Meat Brand Binder for tastier, plumper, heavier sausage—as well as for higher yield, increased sales, greater profits.

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# Hoosier Beef Show Stresses Meatiness Of Animals

**E**stablished last year on the premise that "there is more to a meat animal than meets the eye," this year's second running of the Hoosier Beef Show did not have far to go in order to advance that viewpoint a step further.

The show is unique in the fact that it aims to emphasize meatiness, rather than orthodox concepts of blockiness, roundness and body lines typical of the standards applied in other stock shows. This event also departs from conventional procedures in that the steers are sold before they are judged on foot, which serves to test the buyers' ability.

The Hoosier Beef Show is "the show designed with the retail trade in mind," according to its sponsors. Therefore, special emphasis is placed on the carcass and, although the animals are first judged on foot, this circumstance is not of primary importance and it is done to correlate



**GRAND CHAMPION** carcass side and lean meat primal cuts are flanked by Mike Swinford of Windfall, Ind., the winning exhibitor (left); T. T. Sinclair, general manager, Indianapolis plant, Hygrade Food Products Corp.; David L. Chambers, jr., president, Indianapolis Stock Yards Co.; Walter Wimmer, manager, Hoosier Beef Show, and Henry Mayo, Purdue University livestock specialist. Swinford holds electric clock and pen set presented by The Kroger Co.

the two placements for educational and training purposes.

A lightweight Hereford steer was champion of the 1960 show "on the hook." The animal was shown by Mike Swinford of Windfall, Ind., and the carcass was purchased by the Claypool Hotel of Indianapolis. Although this animal also placed first

on foot in its class, it did not impress the buyer enough to induce him to bid the top price. The latter distinction went to a heavyweight Aberdeen-Angus, which brought \$59 per cwt. alive and won out as the grand champion on foot.

The top steer, which weighed 931 lbs. alive at ring time, dressed out at 688 lbs. for a percentage yield of 73.90. This percentage, incidentally, was considerably higher than the 67.2 recorded for the grand champion at the Chicago International. Fat thickness was .97 in. and the loin eye area was 10.39 sq. in. One side of the carcass was cut and evaluated. The steer yielded 245 lbs. of trimmed lean cuts to the side, or the equivalent of 52.91 per cent of live weight, with other cuts bringing the side total to 340 lbs., or 73.43 per cent, figuring the other side would yield a like amount of meat.

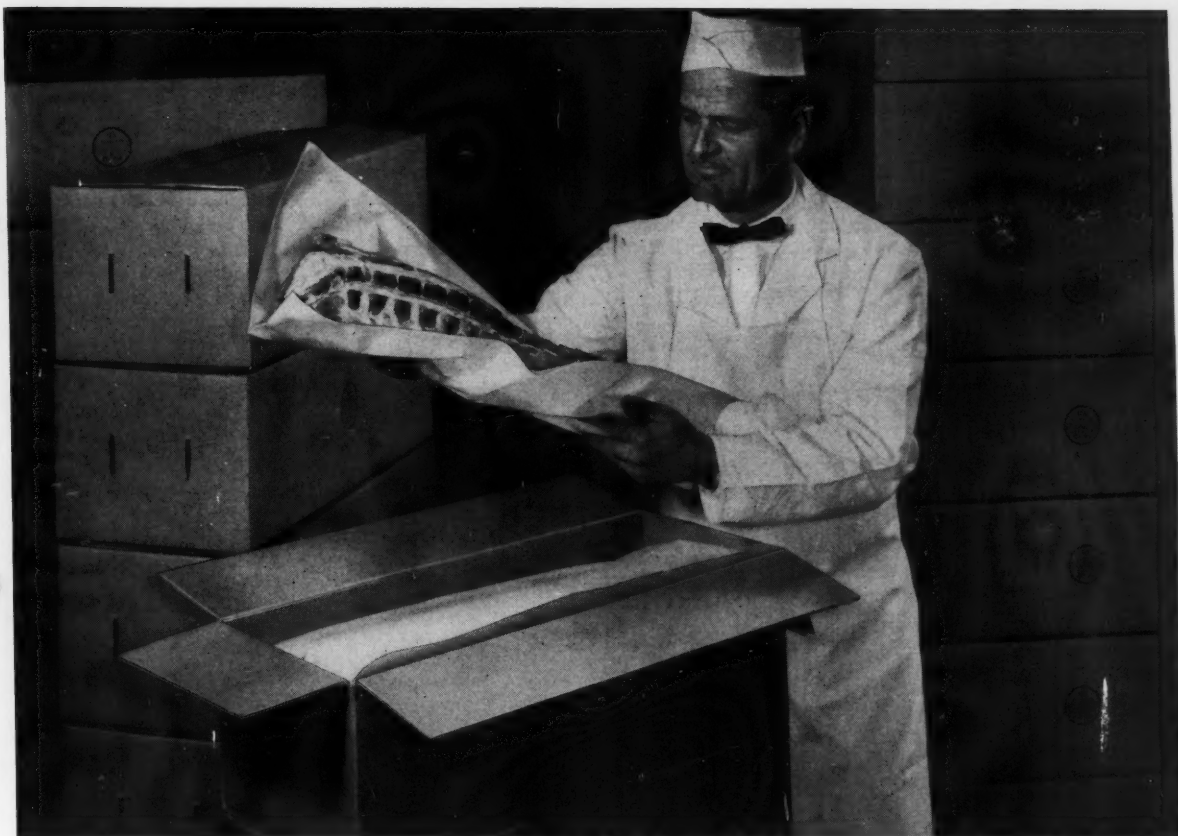
The reserve grand champion carcass came from a lightweight Short-horn steer exhibited by Russell B. Edwards of Winchester, Ind., and was purchased by the Indianapolis Stock Yards Company. The animal placed second on foot in the class. Weighing 957 lbs. alive and dressing out at 699 lbs., it registered on the same bases as the champion: 73.04 per cent, .80 in. and 12.41 sq. in. One-half of its carcass yielded 346.12 lbs. of trimmed meat.

The grand champion steer on foot, an Angus, shown by John R. Bul-



**RUSSELL B. EDWARDS** (at left) of Winchester, Ind., exhibitor of the reserve grand champion carcass, shows his hard-won ribbon to Carl P. Engelmenn, general manager of the Indianapolis Stock Yards Co., one of the sponsors of the unusual annual beef competition.





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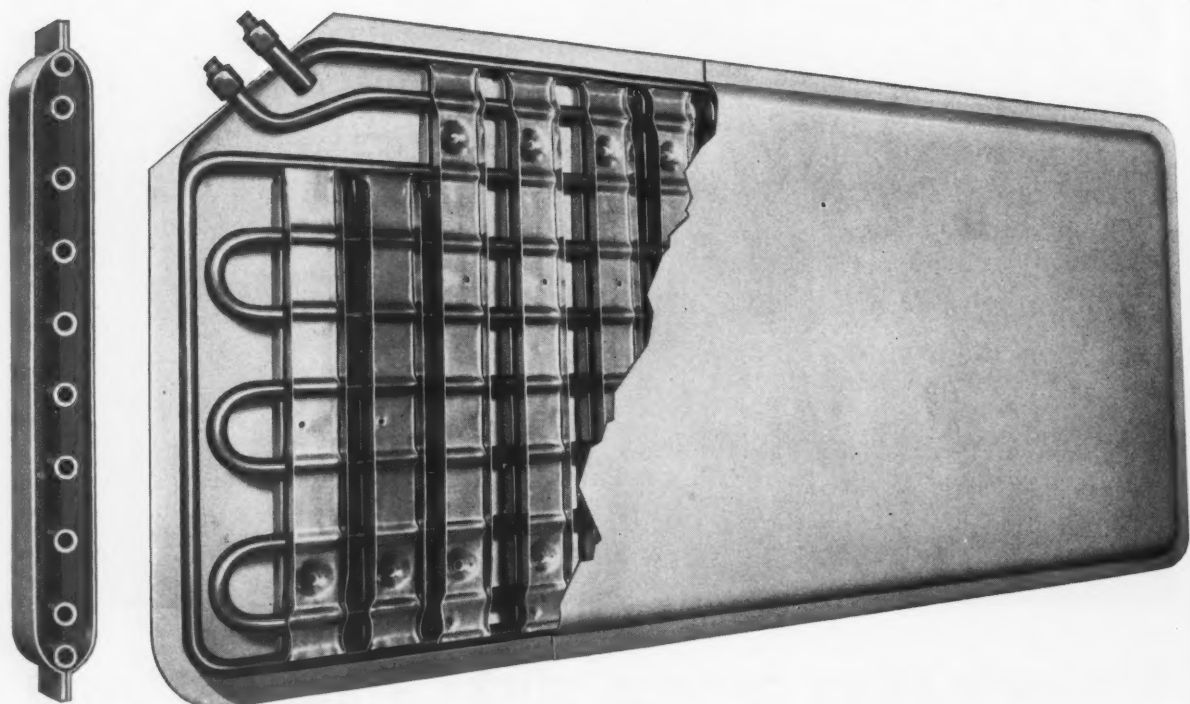
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lock of Middletown, Ind., placed third in the heavyweight carcass class. It weighed 1,096 lbs., dressed out at 755 lbs. for a percentage of 68.89, had a fat thickness of 1.03 in. and a loin eye area of 12.29 sq. in.

The Hoosier Beef Show is sponsored by Hygrade Foods Products Corp., the Indianapolis Stock Yards, Purdue University and the Indiana Beef Breeders Association. After sale and on-hoof judging, a recess intervenes to permit slaughter and

chilling, and the carcasses are judged by a panel of three experts and shown in Hygrade's coolers.

Stop & Shop, an Indianapolis food chain, bought four carcasses from among the top 20, followed by Hygrade with three and A & P Stores and Marsh Foodliners with two each. One each was purchased by the following: Sedwick Commission Co., Emge Packing Co., The Kroger Co., Shannon Commission Co., C. B. Gardner (an order buyer), the Live-

stock Exchange Bank, Hunter, Edmiston & Springer Co., and, as stated, by the Claypool Hotel and the Indianapolis Stock Yards Co.

Carcass judges were Carl Scott; Prof. L. E. Kunkle of Ohio State University, and Dwight Miller, meat superintendent of the A & P.

It was also pointed out by show officials that a dairy animal placed among the top 20 carcasses, to prove that "legs" do not detract too much from actual meatiness of an animal.

## Detailed Plastic Animals Help Build Can-Pak's Feed Business



SALES representative Jake Ens points out details of hog and cow models to Darlene Borrmann. The models show muscles and vital organs in true colors.

**C**HARLOTTE, Charmaine and Charlene are three of the most sought-after models in the Canadian meat industry. Although Charlotte is a cow, Charmaine a hog and Charlene a chicken, they have one thing in common—all are "dummy" models. They are the newest and most impressive recruits to the Edmonton, Alta., feed division of Canada Packers, Ltd., Toronto.

Charlotte (the cow) is the oldest and most popular of the trio of animals. About one-quarter actual size, she is built to exact scale and made of plaster of paris over a wire frame. One-half of the working model is completely life-like in true colors of a Guernsey cow. The other half, which shows the muscles, dismantles further to show the bone structure, vital organs, nerves, vascular system, etc., all in true colors. Many of the organs may be removed

and even further disassembled.

Built to the minutest detail in Hamburg, Germany, Charlotte cost as much as would have been paid for a live purebred Guernsey upon delivery to the Edmonton feed division. She is the only one of her kind on the North American continent, according to Canada Packers.

How did the firm secure the exclusive services of this extraordinary bovine model? Back in the late 1930s, the Edmonton division began using slides at meetings with various farmer groups to show them the value of using concentrates in feeding livestock and poultry.

A series of movies later was used for this purpose. The movies served their purpose well initially, but had two major drawbacks—they were expensive and they became outdated quickly. This was due primarily to the rapid strides being

made in the science of nutrition.

Movies were used during the '40s and '50s and although results proved encouraging, the problem of keeping up with scientific findings eventually made the films obsolete. Thought was given to employing an entirely new and different approach in advising farmers on better feeding methods.

During a visit to the University of Alberta faculty of agriculture, a member of the division took great interest in a model of a cow's stomach, feeling that it held possibilities as a vehicle to demonstrate how feeds were digested by cattle. Because the model could not be borrowed or purchased, efforts were made to determine if a similar model could be obtained.

When it was discovered that such a "dummy" could be made in Hamburg, Germany, Canada Packers felt that perhaps a model of a complete cow which could be disassembled might tell the story better. The German firm consented, and Charlotte was born.

Since her arrival in Edmonton, she has been the hit of every feeder meeting, undoubtedly giving the division an edge over its competitors in helping tell the story of the advantages of proper feeding methods. Her presence, plus the fact that the story is presented by qualified agriculture graduates on the feed division staff, has done much for the widespread acceptance by farmers of the Canadian company's feeds and feeding methods.

Charlotte has been loaned to the Alberta Veterinary Laboratories for study by students. The University of Alberta faculty of agriculture has used her on occasion for teaching and display purposes. She also has appeared before many 4-H Club groups and high schools.

The acceptance of the cow has been so successful that the company recently introduced Char-



maine, the hog, and Charlene, the chicken, for use in telling the story of balanced feeding of hogs and poultry, respectively. They are as authentic in detail as the cow.

The feeder meetings at which the trio of animal models appears feature two people from Canada Packers—the local feed representative and a specialist from the feed division office. Discussions center around three aspects of the problem: 1) the broad principles of nutrition, 2) how digestive changes take place in various organs, and 3) digestive mechanics by which the firm's feeds improve nutritional performance.

### State Group to Recommend Policy on Farm Chemicals

Gov. Edmund G. Brown of California has announced appointment of a 15-member, public policy committee to survey the use of agricultural chemicals in food production. Dr. Emil Mrak, chancellor of the University of California at Davis, was named chairman of the study group, officially named "Special Committee on Public Policy Regarding Agricultural Chemicals."

Gov. Brown asked for a report before next January 1. The first meeting of the group occurred July

14 at the State Department of Agriculture in Sacramento.

The committee was created, Gov. Brown said, because of public concern over pesticides and chemical residues in food products. While he has been assured that California's food supply is wholesome and well protected by existing regulatory procedures, health and safety questions have arisen in recent months, the governor explained.

"California leads the nation both in variety and dollar value of farm crops," he pointed out. "Both our farmers and our consumers have vital interests in these questions."

Considerable confusion has arisen over the whole matter of pesticides and chemical residues since the federal ban on cranberries last Thanksgiving, Gov. Brown noted. Some groups now believe present permitted pesticide tolerances are unnecessarily restrictive; others believe they are not rigorous enough.

"We need a clear, consistent, firmly established public policy on the matter," the governor declared. "Legislation may be needed. The committee of experts appointed today is fully qualified to do a job in which the public can have complete confidence. Their recommendations will be generally respected."


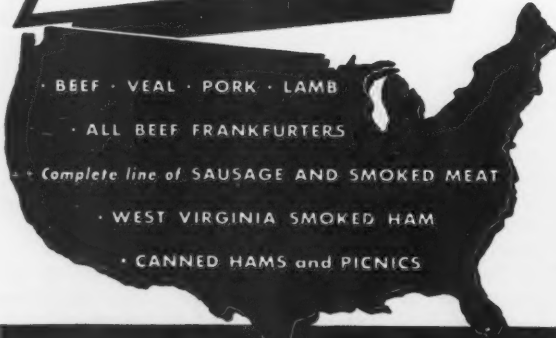
Three state government executives are members of the committee: William E. Warne, state director of agriculture, who will serve as secretary; Dr. Malcolm Merrill, state director of public health, and Mrs. Helen E. Nelson, Gov. Brown's new consumer counsel.

### New Hampshire Is First 'Brucellosis-Free' State

New Hampshire recently became the first state to qualify as a brucellosis-free area, the U. S. Department of Agriculture announced. Qualification as a brucellosis-free state imposes more stringent requirements than the "modified-certificate brucellosis area" status that has been achieved by 24 states.

For the brucellosis-free designation, a state must have tested all herds within 18 months of the date the state is certified, and all herds in which brucellosis is found must be retested and found free of the disease. In addition, brucellosis must not be known to exist in any other species of domestic animal.

A modified-certified area is one in which not more than 1 per cent of the cattle nor more than 5 per cent of the herds are affected with brucellosis, according to the USDA.

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## International Sued by Four Youths Barred from Show

Four teenagers whose steers were disqualified from competing in last year's International Livestock Exposition in Chicago have sued the exposition for a total of \$1,000,000, claiming that their reputations were wrongfully damaged when they were barred from the big show on charges that the appearance of their animals was unethically improved for the livestock showing.

The plaintiffs, seeking \$250,000 each in damages, are Douglas Brent, 14, Stanford, Ill.; Susan McKelvie, 16, Little York, Ill., and Edward Feeney, 19, Minooka, Ill., whose joint action was filed in Superior Court in Chicago, and Neal Haskel, 14, Rensselaer, Ind., whose suit was filed in the United States District Court in Chicago.

The four were among 16 exhibitors disqualified under a new rule designed to prevent unethical fitting, defined as consisting of "any method altering the natural conformation of any part of the animal's body, evidenced by the presence of abnormal tissue or foreign substance."

The steers owned by the three Illinois plaintiffs were among five that were slaughtered after the exposition and examined by state veterinarians, who reported that there was no evidence of unethical fitting.

## 'Story of Pork' by AMI Ready for Distribution

Tips on pork buying and cookery, useful background information on pork products and interesting highlights on the history and folklore of the pig are presented in "The Story of Pork," a new educational booklet just published by the American Meat Institute to spur the sale of pork and pork products.

The 35-page, soft-cover publication is intended as a promotional piece for use by meat packers and retailers and as an up-to-date reference work for consumers, home economists, nutritionists, teachers, students, librarians, food editors and commentators. The booklet stresses the variety, economy and high nutritional content of pork and pork products. It also deals with such subjects as hog production, marketing methods, hog prices, packing-house operations and by-products.

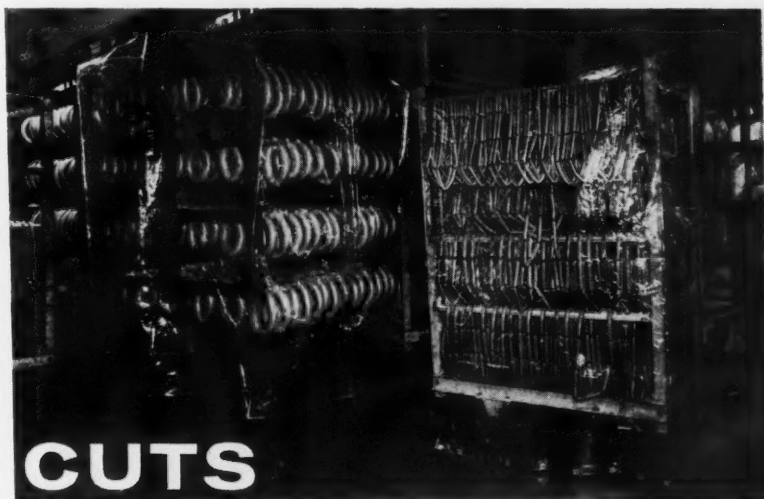
Sample copies may be obtained without charge from the department of public information, American Meat Institute, 59 E. Van Buren st., Chicago 5, Ill. Additional copies are available at \$15 per hundred.

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Inquiries invited from representatives

## MID Trade Label Control

[Continued from page 20]

The response from consumers and processors alike was overwhelmingly against permitting the use of "barbecue" in connection with product prepared by moist heat. Manufacturers who had considerable investment in open pits for barbecuing meat in the traditional manner wrote heated protests. Information sent by one group of protestants emphasized that "barbecue" is not a modern term but was used by the English in Guiana as early as 1665 and was introduced in the southern U.S. before 1700.

**TRADITION TRIUMPHS:** Due to the adverse comments, the proposed amendment was dropped and MID Memorandum No. 250 was issued about two and one-half months after the notice of intention to regulate was published. The memo, reflecting consumer expectancy as determined by the replies received during that period, read in part: "Barbecued meats shall be cooked by the direct action of dry heat resulting from the burning of hardwood or the hot coals therefrom for a sufficient period of time to permit the product to assume the usual characteristics of a barbecued article, which includes the formation of a brown crust on the surface and the rendering of surface fat."

The original petitioner later informed the MID he was happy that the agency "stood pat" on its barbecue policy since he found he could make a much better product by cooking it over burning hardwood. He said he was eager to obtain federal inspection since he thought he would be able to work up a big business with his new type of "Beef Bar-B-Q."

Claims for various flavors, tenderness, juiciness and similar qualities are evaluated by an expert taste-testing panel made up of MID personnel before a label is approved. (The MID is concerned only with the truthfulness of the label. Advertising claims made by packers

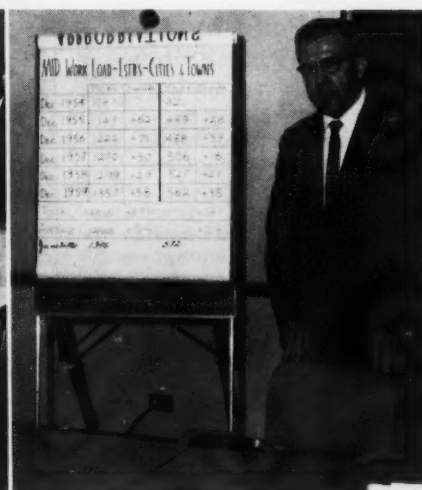
in other media such as newspapers, radio and television come under the jurisdiction of the Packers and Stockyards Division of the USDA. Nor does the MID concern itself with property rights in a label design, this being the province of the Patent Office.)

A relatively unexplored area in meat labeling, but one receiving increasing attention from trade associations and individual packers, is that of nutritional claims. Statements of nutritive value, by and large, have been made only on labels of meat products prepared for special diet groups, e.g., "Low in Calories, High in Protein" on items for persons trying to lose weight, Dr. Scott said.

Because many otherwise rational people go overboard on food fads to the detriment of their health, he explained, the MID has taken particular care to assure that nutritional claims are substantiated and unambiguous. A proposed label for sliced bacon was rejected recently because of a "High Protein" claim. Bacon is not one of the high protein meats, Dr. Scott pointed out. Yet, such a label might lead consumers to believe that their breakfast bacon was especially fortified to give them enough body building blocks for the day. "High Quality Protein" would be an acceptable alternative for bacon, he noted, because that statement is true and not likely to mislead.

The "less fattening" claims and others that recently resulted in the seizure of a vegetable shortening by the Food and Drug Administration, which can crack down only if and when it detects an alleged culprit in the market, never would have got through the MID pre-clearance channels on a meat product or by-product label if truth was in doubt. The division also frowns on statements disparaging other foods.

The MID is as impressed as the industry with meat's proved nutritional values, however, and is amenable to any suggestions worthy of the faith placed by consumers in the inspection legend reading "U. S. inspected and passed by Department of Agriculture."



DISCUSSION of trade labels was important phase of advanced meat hygiene course presented recently at University of Chicago by Meat Inspection Division, USDA. Covering broad field of meat inspection, with particular emphasis on recent advances of meat technology and new developments in effective controls, two-week course attracted meat inspectors from coast to coast, representing from 5 to 15 years of service. In graduating class (left) last week were (l. to r.): seated—O. T. Washington, Chicago; William D. Turner, jr., Nashville, Tenn.; Alfred W. Clark, Boston; Irvin T. Wilson, Norfolk, Va.

Standing—Clifford L. Murphy, Muncie, Ind.; Edwin L. Hagenhoff, St. Louis; Reuben A. Baumgart, Milwaukee; Wilson C. Harrison, Los Angeles; Howard D. Campbell, San Francisco; George W. Sharkey, Eau Claire, Wis.; Fred C. Wilson, Fort Worth, Tex.; Michael G. Haughey, New York City, and George W. Jackson, jr., Des Moines, Ia. Dr. C. H. Pals (right), associate director of MID, concluded course with speech on graduation day. Chart shows development of MID-inspected establishments. Hygiene course also covered waste disposal, packing plant construction, product control and food additives.



## **"I buy thousands of lambs fed on the MOREA liquid feed program"**

**says Paul McFarland, Utah Meat Packer**

"MOREA lambs have a very desirable carcass with whiter, better textured fat," says Mr. McFarland, President of McFarland Incorporated, meat packing firm of South Salt Lake City, Utah.

"These lambs do not have oily fat," Mr. McFarland adds. "I have bought thousands of lambs fed on the MOREA liquid feed program and they are excellent."

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THE NATIONAL PROVISIONER, AUGUST 13, 1960

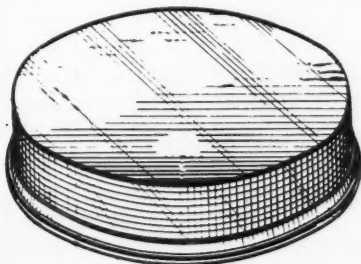


## RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,938,801, **FOOD PACKAGE**, patented May 31, 1960 by Oscar E. Seiferth and Glenn M. Austin, Madison, Wis., assignors to Oscar Mayer



& Co., Inc., Chicago, Ill., a corporation of Illinois.

This package comprises a stack of thin slices of meat enclosed by a covering of pliable plastic material and a metallic disc end member. There are six claims.

No. 2,942,984, **EDIBLE FATS AND PROCESS OF MAKING SAME**, patented June 28, 1960 by Heinrich Wissebach, Emmerich, Germany, assignor to Lever Brothers Company, New York, N. Y., a corporation of the state of Maine.

A process for the preparation of an edible fat is disclosed and comprises fractionally crystallizing a natural fat consisting of one of the following: palm oil, Shea butter, lard, beef tallow and mutton tallow to obtain a liquid fraction having a softening point below about 30° C. therefrom and hydrogenating the liquid fraction so as to provide a fat having an iodine value in the range 50 to 65, a softening point in the range of about 30° C. to about 45° C., and a dilatation at 20° of not less than 1,200.

No. 2,938,796, **GROUND MEAT PRODUCT AND METHOD OF PRODUCING SAME**, patented May 31, 1960 by William J. Zick, Crete, Ill., assignor to B. Heller & Com-

pany, a corporation of Illinois.

A moist ground meat product for cooking is described containing between about 1 per cent and about 20 per cent by weight thereof of oil-free, citrus peel meal dispersed therethrough.

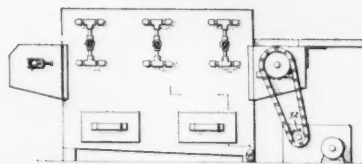
No. 2,934,873, **APPARATUS FOR PACKING AND WRAPPING FOOD PRODUCTS**, patented May 3, 1960 by Herbert A. Thatcher, Ozone Park, N. Y.

For automatic or semi-automatic packing and wrapping of pork butts, the inventor provides apparatus for handling stockings or other tubular casings filled with the spaced-apart butts and twisting the wrapping material at the ends of adjacent butts, so that they may be processed while in an elongate chain of spaced-apart individual butts.

No. 2,942,986, **PROCESS FOR TREATING FRESH MEATS**, patented June 28, 1960 by Beverly E. Williams, Hillsborough, Cal., assignor to Chas. Pfizer & Co., Inc., New York, N. Y., which is a corporation of Delaware.

In this process a live animal is infected with a tetracycline antibiotic, within about 1 to 4 hours thereafter slaughtering the animal, ageing the carcass at an elevated temperature between about 70° and 118° F. for from 1 to 4 days, cooling the carcass to a temperature between about 34° and 50° F., cutting the carcass into individual cuts and wrapping the cuts in an air-tight packaging material.

No. 2,940,458, **MEAT CUT WASHING AND GLAZING MACHINE**, patented June 14, 1960 by William F. Speckman, Newtown Square, Pa., assignor to Renainre Corporation,



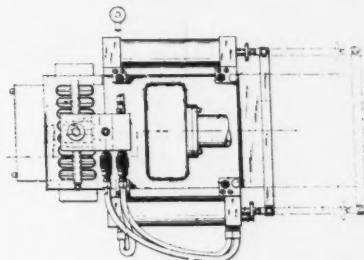
Springfield, Pa., a corporation of Pennsylvania.

The meat is disposed upon an open-mesh conveyor and sprayed with warm water on opposite sides to loosen and wash away adhering particles, with the washed and still wet meat then exposed to a freezing temperature to glaze it.

No. 2,942,987, **METHOD FOR PACKAGING SAUSAGE PATTIES**, patented June 28, 1960 by Ray F. Beerend, 845 State, Vermilion, O.

A method of packaging patties in a windowed box is disclosed and com-

prises stacking a number of inverted blanks from the topmost of which blanks such box may be formed, molding a series of patties, ejecting the molded patties from



the mold onto a windowed face of the topmost inverted blank, erecting and closing the topmost blank about the series of patties discharged onto such face to form a box and thereafter inverting the box to disclose the patties through the windowed face upon which they are deposited.

No. 2,939,793, **FRANKFURTER PACKAGE UNIT AND PROCESS FOR COOKING FRANKFURTERS**, patented June 7, 1960 by Jacob S. Richman, 43 S. 19th St., Philadelphia, Pa.



A frankfurter with exposed pulp portions at its ends is encased in a wrapper consisting of sealed end portions formed of a flexible metallic conducting material secured at opposite end portions to a central non-conducting wrapper material, whereby the frankfurter may be cooked without removal from the wrapper by insertion of the entire package intermediate a pair of electrodes and applying electrical current through the electrodes in sufficient amount to heat the frankfurter without the electrodes perforating the wrapper.

No. 2,940,862, **METHOD OF PREPARING CANNED FOOD PRODUCT**, patented June 14, 1960 by John S. Forsyth, Chicago, Ill., assignor to Wilson & Co., Inc., Chicago, a corporation of Delaware.

In connection with canned meat, the inventor provides steps in the processing of trimming and bulking the meat to be contained in the can and to which gravy is added. Briefly, the method comprises cutting the meat into fine particles, applying pressure to discrete masses of the particles to form into larger agglomerates and submerging each in a hot liquid to coagulate them into unitary, relatively large chunks of meat for a canned food product.

# Sausage Maker's **MARVEL!**



## KOCH Schnellkutter

Cuts fresh or frozen meat without pre-grinding. Does work of grinder, silent cutter, mixer, and vacuum mixer. Cuts, mixes, and emulsifies simultaneously.

Quality of sausage is superior to that produced by an ordinary cutter, and hourly output is two or three times greater.

Meat protein stays cool under fast cutting; therefore, holds more water. Proved up to 2% less shrink in smokehouse. Fat retention is excellent. Fat separation seldom occurs, even when large amounts of fat are being worked.

Available in 50, 80, and 125-lb. capacity. Larger machines can be equipped to cut meat under vacuum. Vacuum-cut sausage cures faster, stuffs tighter, has fewer air pockets, and has longer shelf life.

125-lb. capacity (60-liter) machine shown. Machine has 17/20-1/2 HP. 1750/3500 RPM motor for operation on 220-V., 60-cy., 3-ph., current. 1/2 HP. reversible gear motor mounted on the cover turns the mixing baffle at 28 RPM.

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THE NATIONAL PROVISIONER, AUGUST 13, 1960

# ALL MEAT... output, exports, imports, stocks

## Meat Production Up, Above Volume Last Year

Slaughter of cattle and sheep was large enough to offset the continuing reduced hog slaughter and pork production to bring about a moderate increase in federally inspected meat production to a level higher than for the same week last year. Volume of output last week at 389,000,000 lbs. compared with 380,000,000 lbs. for the previous week and 382,000,000 lbs. for the corresponding August period last year. Cattle kill, while up moderately over the previous week, numbered about 34,000 head larger than last year. This difference, plus a sizeable edge in slaughter of sheep and lambs over the number a year ago, was enough the offset the 132,000 head drop in hog slaughter since last year. Estimated slaughter and meat production by classes appear below as follows:

| Week Ended    | BEEF   |            | PORK         |            |
|---------------|--------|------------|--------------|------------|
|               | Number | Production | (Excl. lard) | Production |
|               | M's    | Mil. lbs.  | M's          | Mil. lbs.  |
| Aug. 6, 1960  | 375    | 220.9      | 1,040        | 143.4      |
| July 30, 1960 | 365    | 213.9      | 1,025        | 142.0      |
| Aug. 8, 1959  | 341    | 201.7      | 1,172        | 159.3      |

| Week Ended    | VEAL   |            | LAMB AND MUTTON |            | TOTAL MEAT PROD. |
|---------------|--------|------------|-----------------|------------|------------------|
|               | Number | Production | Number          | Production |                  |
|               | M's    | Mil. lbs.  | M's             | Mil. lbs.  | Mil. lbs.        |
| Aug. 6, 1960  | 90     | 12.1       | 275             | 12.4       | 389              |
| July 30, 1960 | 92     | 12.2       | 255             | 11.5       | 380              |
| Aug. 8, 1959  | 81     | 10.6       | 239             | 10.8       | 382              |

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.

1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

| AVERAGE WEIGHT AND YIELD (LBS.) |        |         |      |         |  |
|---------------------------------|--------|---------|------|---------|--|
| Week Ended                      | CATTLE |         | HOGS |         |  |
|                                 | Live   | Dressed | Live | Dressed |  |
| Aug. 6, 1960                    | 1,025  | 589     | 242  | 138     |  |
| July 30, 1960                   | 1,020  | 586     | 243  | 138     |  |
| Aug. 8, 1959                    | 1,027  | 591     | 238  | 136     |  |

| Week Ended    | CALVES |         | SHEEP AND LAMBS |         | LARD PROD. |           |
|---------------|--------|---------|-----------------|---------|------------|-----------|
|               | Live   | Dressed | Live            | Dressed | Per cwt.   | Mil. lbs. |
| Aug. 6, 1960  | 235    | 134     | 94              | 45      | —          | 40.3      |
| July 30, 1960 | 235    | 133     | 94              | 45      | —          | 32.8      |
| Aug. 8, 1959  | 227    | 131     | 94              | 45      | 14.3       | 39.8      |

## MEAT PRODUCTS GRADED

Meat and meat products graded or accepted as complying with specifications of the U. S. Department of Agriculture (in 000 lbs.):

|                   | June 1960 | June 1959 |
|-------------------|-----------|-----------|
| Beef              | 608,431   | 574,952   |
| Veal and calf     | 15,785    | 16,187    |
| Lamb and mutton   | 22,126    | 17,172    |
| Totals            | 646,342   | 608,311   |
| Bull, stag        | 1,160     | 732       |
| Other meats, lard | 12,662    | 11,830    |
| Grand totals      | 660,164   | 620,873   |

## CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

|                       | Aug. 5 1960 | July 29 1960 |
|-----------------------|-------------|--------------|
| P.S. lard (a)         | 6,904,901   | 6,904,901    |
| P.S. lard (b)         | —           | —            |
| Dry rendered lard (a) | 2,472,033   | 2,472,033    |
| Dry rendered lard (b) | 120,000     | 395,669      |
| TOTAL LARD            | 9,496,934   | 9,772,603    |

(a) Made since October 1, 1959.  
(b) Made previous to October 1, 1959.

## U. S. LARD STOCKS

United States lard stocks held in warehouses, factories and packing-houses, refrigerated and non-refrigerated, on June 30 totaled 136,400,000 lbs. compared with 149,800,000 lbs. a month before and 147,800,000 lbs. on the same date a year earlier.

## EDIBLE OIL SHIPMENTS

Shipments of shortening and edible oils, as reported to the Institute of Shortening and Edible Oils, totaled 411,140,000 lbs. in June. Of this volume, 193,521,000 lbs., or 47.0 per cent were shortening and 125,071,000 lbs. or 30.4 per cent were salad or cooking oils. Shipments of oleomargarine oils and/or fats totaled 92,548,000 lbs., or 22.5 per cent of the total. Shipments in June, 1959, amounted to 389,280,000 lbs.

## Meats At Three-Month Low

Meat prices averaged the lowest in about three months during the week ended August 2, according to a Bureau of Labor Statistics price index. The average wholesale price index on meats for the period at 96.00 was the lowest since the week ended May 3, when it was 95.9. The average primary market price index at 119.5 was among recent highs and compared with 119.2 a year earlier. The index on meats a year ago was 96.5. Current indexes were calculated on the basis of the 1947-49 average of 100 per cent.

## Japan Eases Entry Controls On Cattlehides, Calfskins

Japan has placed cattle hides and calf and kip skins on the automatic approval list (A.A.), the Foreign Agricultural Service has reported. The directive took effect July 1.

Under the automatic approval system, imports are licensed without a value limit. The only limit is the total A.A. allocation. Prior to July 1, cattle hides and calf and kip skins from dollar countries were subject to the foreign exchange allocation system (F.A.) which limited the quantity that could be brought in.

Japan has consistently been the largest foreign market for United States cattle hides; however, the U. S. share of the market declined considerably in 1959 partly because of the F. S. system. Of the 152,000,000 lbs. of cattle hides imported in 1959, 83,000,000 lbs., or 55 per cent, were obtained from the U. S. In 1958, the U. S. supplied nearly 98,000,000 lbs., or 78 per cent.

Japan's imports of U. S. calf and kip skins were also lower in 1959, continuing the downtrend which began in 1955. The 1959 imports from the U. S. totaled 4,400,000 lbs., compared with 8,700,000 lbs. in 1958—a decline of 49 per cent.

With cattle hides and calf and kip skins now on the A.A. list and with U. S. prices more competitive, the U. S. should regain a larger share of Japan's import market for these items, FAS indicated.

## U. S. Farm Exports in 1959-60 Second Highest on Record

Value of United States farm exports in 1959-60 was placed at \$4,515,000,000, the second highest on record, according to the Foreign Agricultural Service. This value was only \$213,000,000 under the record of \$4,728,000,000 in 1956-57, when exports rose substantially due to the Suez crisis and the economic boom in Europe.

Cotton accounted for 52 per cent of last year's \$796,000,000 increase. Soybeans accounted for 9 per cent, animals and animal products for 6 per cent, cottonseed oil and soybean oil 5 per cent of the total valuation.

Export records were set in 1959-60 among other commodities, on tallow and combined shipments of cottonseed oil and soybean oil. Lard exports were the second largest in more than 25 years.



# PROCESSED MEATS . . . SUPPLIES

## June Meat Imports Up Since May, Below Last Year

Foreign meat entering the United States in a volume of 62,062,094 lbs. during June, indicated an increase over May volume of 56,407,247 lbs., but a sharp drop from June 1959 imports of 96,977,038 lbs. Receipts from New Zealand, amounting to 22,238,850 lbs. and consisting largely of fresh beef and veal, suggested the largest single source of our June meat imports. Imports from that country were more than double the 10,964,034 lbs. in May and were well over 50 per cent larger than the 15,329,540 lbs. in June 1959. Shipments from Australia, also traditionally a large supplier of our beef and beef imports, were down sharply since May and June last year. Canada was our largest supplier of pork, with the Netherlands running strong second. U. S. meat imports by country of origin are listed below by classes as follows:

| Country of origin | Fresh meats and edible offal |            | L & M      |           | Pork  |           | —Cured meats— |           |
|-------------------|------------------------------|------------|------------|-----------|-------|-----------|---------------|-----------|
|                   | Beef, Veal                   | Pounds     | Beef, Veal | Pounds    | Pork  | Pounds    | Beef          | Pork      |
| Argentina         | .....                        | .....      | .....      | .....     | ..... | .....     | 40,595        | .....     |
| Australia         | .....                        | 4,965,984  | .....      | 1,167,988 | ..... | .....     | .....         | 548,836   |
| Canada            | .....                        | 1,578,904  | .....      | 1,901     | ..... | 4,147,960 | 6,998         | .....     |
| Denmark           | .....                        | .....      | .....      | .....     | ..... | .....     | .....         | 102,614   |
| Germany           | .....                        | .....      | .....      | .....     | ..... | .....     | .....         | 15,758    |
| Holland           | .....                        | .....      | .....      | .....     | ..... | .....     | .....         | 29,784    |
| Ireland           | .....                        | 4,020,289  | .....      | .....     | ..... | .....     | .....         | .....     |
| Mexico            | .....                        | 2,458,312  | .....      | .....     | ..... | 11,667    | .....         | .....     |
| New Zealand       | .....                        | 19,813,615 | .....      | 2,425,235 | ..... | .....     | .....         | .....     |
| All others        | .....                        | 3,108,234  | .....      | 200,656   | ..... | .....     | 27,600        | 3,444     |
| Totals—June 1960  | .....                        | 35,945,418 | .....      | 3,795,780 | ..... | 4,159,627 | 75,193        | 700,436   |
| June 1959         | .....                        | 47,570,611 | .....      | 6,935,089 | ..... | 4,846,908 | 17,914,286    | 1,010,794 |

| Country of origin | Canned meats |            | Miscel. |         | Sausage (treated) |         | General    |           |
|-------------------|--------------|------------|---------|---------|-------------------|---------|------------|-----------|
|                   | Beef         | Pork       | Beef    | Pork    | Beef              | Pork    | Beef       | Pork      |
| Argentina         | .....        | .....      | .....   | .....   | .....             | .....   | .....      | .....     |
| Australia         | .....        | 18,000     | .....   | .....   | .....             | .....   | .....      | .....     |
| Canada            | .....        | 21         | .....   | .....   | .....             | .....   | .....      | .....     |
| Denmark           | .....        | 224,663    | .....   | 7,463   | .....             | 1,261   | .....      | .....     |
| Germany           | .....        | 3,866,190  | .....   | 198,036 | .....             | 239,024 | .....      | .....     |
| Holland           | .....        | 234,845    | .....   | 12,466  | .....             | 23,315  | .....      | .....     |
| Ireland           | .....        | 3,989,444  | .....   | 42,722  | .....             | 7,811   | .....      | .....     |
| Mexico            | .....        | .....      | .....   | .....   | .....             | .....   | .....      | .....     |
| New Zealand       | .....        | .....      | .....   | .....   | .....             | .....   | .....      | .....     |
| Paraguay          | .....        | 880,742    | .....   | .....   | .....             | .....   | .....      | .....     |
| Poland            | .....        | 2,742,491  | .....   | 379,062 | .....             | .....   | 40         | 3,121,593 |
| Uruguay           | .....        | 914,897    | .....   | 5,600   | .....             | .....   | 16,800     | 937,297   |
| All others        | .....        | 10,200     | .....   | 158,042 | .....             | 90,810  | 5,340      | 3,654,528 |
| Totals—June '60   | 4,470,761    | 11,218,075 | 747,391 | 402,600 | 322,288           | 224,525 | 62,062,094 | .....     |
| June '59          | 7,056,773    | 10,456,739 | 720,297 | .....   | 244,410           | 221,131 | 96,977,038 | .....     |

Note: In addition to the above, imports of horse meat from Mexico were as follows:  
June 1960, 208,103 lbs.; June 1959, 58,643 lbs.

## Study Shows Beef Costs \$99 A Cow Per Year To Produce

Research being conducted in east Texas by the Texas Agricultural Experiment Station shows that it costs \$99 per mother cow per year to produce beef. The sum includes interest on investment, operator's labor, depreciation and other costs.

With each mother cow producing an average of 378 lbs. of beef a year, the operator must receive slightly more than 26¢ per lb. of beef produced if he is to break even, it was indicated.

If the operator's labor charge is not included the cost is \$82 per year. In this case, the operator would be covering all costs if he received 21½¢ per lb. for his beef. The price would not, however, pay him anything for his labor.

Excluding interest on investment, the cost of production is \$65 per cow. At a return of slightly over 17¢ per lb. the operator would be receiving a fair wage, but he would not be receiving enough to cover interest charges.

When labor and interest costs are both excluded, the annual cost is \$47 per mother cow. This means that over a short period of time the operator could receive 12½¢ per lb. of beef produced and continue to operate. He would not, however, be receiving any return for labor and investment.

### DOMESTIC SAUSAGE

|                                 |             |
|---------------------------------|-------------|
| Pork sausage, bulk, (del., lb.) | .....       |
| in 1-lb. roll                   | 38 @ 43     |
| Pork saus; sheep cas.,          | .....       |
| in 1-lb. package                | 53 @ 59     |
| Franks, sheep casing,           | .....       |
| in 1-lb. package                | 64 @ 68     |
| Bologna, ring, bulk             | 48½ @ 55    |
| Bologna, a.c., bulk             | 36 @ 43     |
| Smoked liver, a.c., bulk        | 38 @ 46     |
| Polish sausage, self-           | .....       |
| service pack                    | 59 @ 72     |
| Smoked liver, n.c., bulk        | 47 @ 53     |
| New Eng. lunch spec.            | 60 @ 67     |
| Olive loaf, bulk                | 44½ @ 53    |
| Blood and tongue, n.c.          | 47½ @ 69    |
| Blood, tongue, a.c.             | 45½ @ 65    |
| Pepper loaf, bulk               | 44½ @ 66½   |
| Pickle & Pimento loaf           | 44 @ 53     |
| Bologna, a.c., sliced           | .....       |
| 6, 7-oz. pack. doz.             | 2.61 @ 3.60 |
| New Eng. lunch spec.,           | .....       |
| sliced, 6, 7-oz., doz.          | 3.95 @ 4.92 |
| Olive loaf,                     | .....       |
| sliced, 6, 7-oz., doz.          | 2.93 @ 3.84 |
| P.L. sliced, 6-oz., doz.        | 2.78 @ 4.80 |
| P&P loaf, sliced,               | .....       |
| 6, 7-oz., dozen                 | 2.78 @ 3.60 |

### DRY SAUSAGE

|                              |             |
|------------------------------|-------------|
| (Sliced, 6-oz. package, lb.) | .....       |
| Carvelat, hog bungs          | 1.06 @ 1.08 |
| Thuringer                    | 64 @ 66     |
| Farmer                       | 89 @ 91     |
| Holsteiner                   | 85 @ 87     |
| Salami, B.C.                 | 98 @ 1.00   |
| Salami, Genoa style          | 1.10 @ 1.12 |
| Salami, cooked               | 51 @ 53     |
| Pepperoni                    | 90 @ 92     |
| Sicilian                     | 1.04 @ 1.06 |
| Goteborg                     | 91 @ 93     |
| Mortadella                   | 60 @ 62     |

### CHGO. WHOLESALE SMOKED MEATS

|                              |       |
|------------------------------|-------|
| Wednesday, August 10, 1960   | ..... |
| Hams, to-be-cooked,          | ..... |
| 14/16, wrapped               | 50    |
| Hams, fully cooked,          | ..... |
| 14/16, wrapped               | 51    |
| Hams, to-be-cooked,          | ..... |
| 16/18, wrapped               | 49½   |
| Hams, fully cooked,          | ..... |
| 16/18, wrapped               | 50½   |
| Bacon, fancy, de-rind,       | ..... |
| 8/10 lbs. wrapped            | 46    |
| Bacon, fancy sq. cut, seed-  | ..... |
| less, 10/12 lbs., wrapped    | 44    |
| Bacon, No. 1, sliced 1-lb.   | ..... |
| heat seal, self-service pkg. | 57    |

### SPICES

(Basis Chicago, original barrels, bags, bales)

|                      | Whole Ground |
|----------------------|--------------|
| Allspice, prime      | 86           |
| resifted             | 99           |
| Chili pepper         | 56           |
| Chili powder         | 56           |
| Cloves, Zanzibar     | 60           |
| Ginger, Jamaica      | 46           |
| Mace, fancy Banda    | 3.50         |
| East Indies          | 2.95         |
| Mustard flour, fancy | 43           |
| No. 1                | 38           |
| West Indies nutmeg   | 1.82         |
| Paprika, American,   | .....        |
| No. 1                | 52           |
| Paprika, Spanish,    | .....        |
| No. 1                | 67           |
| Cayenne pepper       | 63           |
| Pepper:              | .....        |
| Red, No. 1           | 56           |
| Black                | 77           |
| White                | 95           |

### SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)

| Beef rounds:           | (Per set)   |
|------------------------|-------------|
| Clear, 29/35 mm.       | 1.40        |
| Clear, 35/38 mm.       | 1.40 @ 1.50 |
| Clear, 35/40 mm.       | 1.20 @ 1.40 |
| Clear, 38/40 mm.       | 1.35 @ 1.40 |
| Not clear, 40 mm./dn.  | 80 @ 85     |
| Not clear, 40 mm./up   | 90 @ 95     |
| Beef weasands:         | (Each)      |
| No. 1, 24 in./up       | 15 @ 18     |
| No. 1, 22 in./up       | 16 @ 18     |
| Beef middles:          | (Per set)   |
| Ex. wide, 2½ in./up    | 3.75 @ 3.85 |
| Spec. wide, 2½ in.     | 2.75 @ 2.90 |
| Spec. med. 1½-2½ in.   | 1.85 @ 1.95 |
| Narrow, 1½-in./dn.     | 1.15 @ 1.20 |
| Beef lung caps:        | (Each)      |
| Clear, 5 in./up        | 42 @ 46     |
| Clear, 4½-5 inch       | 32 @ 36     |
| Clear, 4¼-5 inch       | 20 @ 22     |
| Clear, 3½-4 inch       | 17 @ 19     |
| Beef bladders, salted: | (Each)      |
| 7½ inch/up, inflated   | 21          |
| 6½-7½ inch, inflated   | 12          |
| 5½-6½ inch, inflated   | 14          |
| Pork casings:          | (Per hank)  |
| 29 mm./down            | 4.35 @ 4.50 |
| 29/32 mm.              | 4.20 @ 4.35 |
| 32/35 mm.              | 3.20 @ 3.35 |
| 35/38 mm.              | 2.50 @ 2.70 |
| 38/42 mm.              | 2.25 @ 2.35 |
| Hog bungs:             | (Each)      |
| Sow, 34 inch cut       | 62 @ 64     |
| Export, 34 in. cut     | 53 @ 55     |
| Large prime, 34 in.    | 42 @ 44     |
| Med. prime, 34 in.     | 29 @ 31     |
| Small prime            | 16 @ 19     |
| Middles, cap off       | 72 @ 74     |
| Skip bungs             | 11 @ 12     |
| Runners, green         | 15 @ 20     |

| Sheep casings: | (Per hank)  |
|----------------|-------------|
| 26/28 mm.      | 5.35 @ 5.45 |
| 24/26 mm.      | 5.25 @ 5.35 |
| 22/24 mm.      | 4.15 @ 4.25 |
| 20/22 mm.      | 3.65 @ 3.75 |
| 18/20 mm.      | 2.70 @ 2.80 |
| 16/18 mm.      | 1.35 @ 1.45 |

### CURING MATERIALS

|                                    |         |
|------------------------------------|---------|
| Nitrite of soda, in 400-lb. (Cwt.) | .....   |
| bbis., del. or f.o.b. Chgo.        | \$11.98 |
| Pure refined gran.                 | .....   |
| nitrate of soda                    | 5.65    |
| Pure refined powdered nitrate      | .....   |
| of soda                            | 8.65    |
| Salt, paper sacked, f.o.b.         | .....   |
| Chgo. gran. catlots, ton           | 30.50   |
| Rock salt in 100-lb.               | .....   |
| bags, f.o.b. whse., Chgo.          | 28.50   |
| Sugar:                             | .....   |
| Raw, 96 basis, f.o.b. N.Y.         | 6.40    |
| Refined standard cane              | .....   |
| gran., delv'd Chgo.                | 9.91    |
| Packers curing sugar, 100-         | .....   |
| lb. bags, f.o.b. Reserve,          | .....   |
| La., less 2%                       | 9.00    |
| Dextrose, regular:                 | .....   |
| Cerelose (catlots, cwt.)           | 7.96    |
| Ex-warehouse, Chicago              | 8.11    |

### SEEDS AND HERBS

| (Lcl., lb.)      | Whole Ground |
|------------------|--------------|
| Caraway seed     | 33           |
| Coriander seed   | 40           |
| Mustard seed     | .....        |
| fancy            | 23           |
| yellow Amer.     | 20           |
| Oregano          | 37           |
| Coriander,       | .....        |
| Morocco, No. 1   | 24           |
| Marjoram, French | 54           |
| Sage, Dalmatian, | .....        |
| No. 1            | 59           |



# FRESH MEATS... Chicago and outside

## CHICAGO

Aug. 9, 1960

### CARCASS BEEF

| Steers, gen. range: | (carlots, lb.) |
|---------------------|----------------|
| Choice, 500/600     | 40 1/2         |
| Choice, 600/700     | 40 1/2         |
| Choice, 700/800     | 40 1/2         |
| Good, 500/600       | 39             |
| Good, 600/700       | 39             |
| Bull                | 32 1/2         |
| Commercial cow      | 28n            |
| Canner-cutter cow   | 29             |

### PRIMAL BEEF CUTS

| Prime:                 |        |       |
|------------------------|--------|-------|
| Rounds, all wts.       | 53     | @ 54  |
| Tr. loins, 50/70 (lcl) | 84     | @ 103 |
| Sq. chux, 70/90        | 34 1/2 | @ 35  |
| Armchux, 80/110        | 33     | @ 34  |
| Ribs, 25/35 (lcl)      | 55     | @ 60  |
| Briskets (lcl)         | 26 1/2 | @ 27  |
| Naveis, No. 1          | 15 1/2 |       |
| Flanks, rough No. 1    | 16 1/2 |       |
| Choice:                |        |       |
| Hindqtrs., 5/700       | 52     |       |
| Foreqtrs., 5/800       | 32     |       |
| Rounds, 70/90 lbs.     | 47 1/2 |       |
| Tr. loins, 50/70 (lcl) | 75     | @ 81  |
| Sq. chux, 70/90        | 34 1/2 | @ 35  |
| Armchux, 80/110        | 33     | @ 34  |
| Ribs, 25/30 (lcl)      | 50     | @ 52  |
| Ribs, 30/35 (lcl)      | 49     | @ 50  |
| Briskets (lcl)         | 26 1/2 | @ 27  |
| Naveis, No. 1          | 15 1/2 |       |
| Flanks, rough No. 1    | 16 1/2 |       |
| Good (all wts.):       |        |       |
| Sq. chucks             | 34     | @ 35  |
| Rounds                 | 46     | @ 47  |
| Briskets               | 25 1/2 | @ 26  |
| Ribs                   | 47     | @ 49  |
| Loins, trim'd.         | 69     | @ 72  |

### COW, BULL TENDERLOINS

| C&C grade, fresh | (Job lots, lb.) |
|------------------|-----------------|
| Cow, 3 lbs./down | 75 @ 80         |
| Cow, 3/4 lbs.    | 85 @ 90         |
| Cow, 4/5 lbs.    | 95 @ 100        |
| Cow, 5 lbs./up   | 108 @ 114       |
| Bull, 5 lbs./up  | 108 @ 114       |

### CARCASS LAMB

|                         | (cl., lb.) |
|-------------------------|------------|
| Prime, 35/45 lbs. ....  | 43 @ 45    |
| Prime, 45/55 lbs. ....  | 42 @ 45    |
| Prime, 55/65 lbs. ....  | 41½ @ 44   |
| Choice, 35/45 lbs. .... | 43 @ 45    |
| Choice, 45/55 lbs. .... | 42 @ 45    |
| Choice, 55/65 lbs. .... | 41½ @ 44   |
| Good, all wts. ....     | 38 @ 42½   |

## PACIFIC COAST WHOLESALE MEAT PRICES

|                           | Los Angeles<br>Aug. 9      | San Francisco<br>Aug. 9     | No. Portland<br>Aug. 9        |
|---------------------------|----------------------------|-----------------------------|-------------------------------|
| FRESH BEEF (Carcass):     |                            |                             |                               |
| STEER:                    |                            |                             |                               |
| Choice, 5-600 lbs.        | \$42.00 @ 44.00            | \$44.00 @ 45.00             | \$44.00 @ 46.50               |
| Choice, 6-700 lbs.        | 42.00 @ 43.00              | 42.50 @ 45.00               | 43.00 @ 45.00                 |
| Good, 5-600 lbs.          | 39.00 @ 42.00              | 41.00 @ 42.00               | 43.00 @ 44.00                 |
| Good, 6-700 lbs.          | 38.00 @ 40.00              | 40.00 @ 41.00               | 42.50 @ 43.00                 |
| Stand., 3-600 lbs.        | 37.00 @ 39.00              | 38.00 @ 41.00               | 38.50 @ 40.00                 |
| COW:                      |                            |                             |                               |
| Commercial, all wts.      | 30.00 @ 33.00              | 32.00 @ 34.00               | 33.00 @ 35.00                 |
| Utility, all wts.         | 28.00 @ 31.00              | 27.00 @ 29.00               | 31.00 @ 34.00                 |
| Canner-cutter             | 25.00 @ 29.00              | 25.00 @ 27.00               | 29.00 @ 32.00                 |
| Bull, util. & com'l.      | 36.00 @ 39.00              | 36.00 @ 38.00               | 39.00 @ 40.00                 |
| FRESH CALF:               |                            |                             |                               |
| Choice, 200 lbs./down     | (Skin-off) 48.00 @ 52.00   | (Skin-off) None quoted      | (Skin-off) 42.00 @ 47.00      |
| Good, 200 lbs./down       | 47.00 @ 51.00              | 42.00 @ 45.00               | 39.00 @ 44.00                 |
| LAMB (Carcass):           |                            |                             |                               |
| Prime, 45-55 lbs.         | 40.00 @ 42.00              | 38.00 @ 42.00               | 36.50 @ 39.50                 |
| Prime, 55-65 lbs.         | 37.00 @ 40.00              | 38.00 @ 40.00               | None quoted                   |
| Choice, 45-55 lbs.        | 40.00 @ 42.00              | 38.00 @ 42.00               | 36.50 @ 39.50                 |
| Choice, 55-65 lbs.        | 37.00 @ 40.00              | 38.00 @ 40.00               | None quoted                   |
| Good, all wts.            | 36.00 @ 40.00              | 35.00 @ 38.00               | 35.00 @ 37.00                 |
| FRESH PORK: (Carcass)     |                            |                             |                               |
| 135-175 lbs. U.S. No. 1-3 | (Packer style) None quoted | (Shipper style) None quoted | (Shipper style) 30.00 @ 32.00 |
| LOINS:                    |                            |                             |                               |
| 8-10 lbs.                 | 47.00 @ 51.00              | 55.00 @ 58.00               | 52.00 @ 56.00                 |
| 10-12 lbs.                | 47.00 @ 51.00              | 54.00 @ 56.00               | 52.00 @ 56.00                 |
| 12-16 lbs.                | 47.00 @ 51.00              | 49.00 @ 52.00               | 52.00 @ 56.00                 |
| PICNICS:                  |                            |                             |                               |
| 4-8 lbs.                  | (Smoked) 30.00 @ 36.00     | (Smoked) 32.00 @ 36.00      | (Smoked) 32.00 @ 36.00        |
| HAMS (Cured):             |                            |                             |                               |
| 12-16 lbs.                | 43.00 @ 52.00              | 48.00 @ 52.00               | 49.00 @ 55.00                 |
| 16-20 lbs.                | 43.00 @ 51.00              | 46.00 @ 50.00               | 48.00 @ 52.00                 |

THE NATIONAL PROVISIONER, AUGUST 13, 1960

## NEW YORK

Aug. 10, 1960

### CARCASS BEEF AND CUTS

| Prime steer:          | (lcl, lb.)  |
|-----------------------|-------------|
| Hinds., 6/700         | 56 1/2 @ 61 |
| Hinds., 7/800         | 56 @ 60     |
| Rounds, cut across,   |             |
| flank off             | 49 @ 54     |
| Rds., dia. bone, f.o. | 50 @ 55     |
| Short loins, untrim.  | 82 @ 106    |
| Short loins, trim.    | 114 @ 141   |
| Flanks                | 17 @ 20     |
| Ribs                  | 56 @ 63     |
| Arm chucks            | 35 1/2 @ 38 |
| Briskets              | 28 @ 35     |
| Plates                | 15 1/2 @ 18 |

| Choice steer:         |                 |
|-----------------------|-----------------|
| Carcass, 6/700        | 43 1/2 @ 44 1/2 |
| Carcass, 7/800        | 42 @ 44         |
| Carcass, 8/900        | 42 @ 43         |
| Hinds., 6/700         | 53 @ 57         |
| Hinds., 7/800         | 51 1/2 @ 56     |
| Rounds, cut across,   |                 |
| flank off             | 48 @ 53         |
| Rds., dia. bone, f.o. | 49 @ 54         |
| Short loins, untrim.  | 64 @ 72         |
| Short loins, trim.    | 90 @ 107        |
| Flanks                | 17 @ 20         |
| Ribs                  | 50 @ 57         |
| Arm chucks            | 35 @ 38         |
| Briskets              | 27 @ 34         |
| Plates                | 15 @ 18         |

| Good steer:           |             |
|-----------------------|-------------|
| Carcass, 5/600        | 42 @ 43     |
| Carcass, 6/700        | 42 @ 43     |
| Hinds., 6/700         | 50 @ 55     |
| Hinds., 7/800         | 49 1/2 @ 55 |
| Rounds, cut across,   |             |
| flank off             | 48 @ 52     |
| Rds., dia. bone, f.o. | 49 @ 53     |
| Short loins, untrim.  | 60 @ 67     |
| Short loins, trim.    | 80 @ 86     |
| Flanks                | 17 @ 20     |
| Ribs                  | 48 @ 54     |
| Arm chucks            | 34 @ 38     |

### PHILA. FRESH MEATS

Aug. 2, 1960

| PRIME STEER:       |                 |
|--------------------|-----------------|
| Carcass, 5/700     | 44 1/2 @ 46     |
| Carcass, 7/900     | 44 @ 45 1/2     |
| Rounds, flank off  | 50 @ 55         |
| Loins, full, untr. | 60 @ 64         |
| Loins, full, trim. | None qtd.       |
| Ribs, 7-bone       | 56 @ 60         |
| Armchux, 5-bone    | 35 @ 37         |
| Briskets, 5-bone   | 25 @ 28         |
| CHOICE STEER:      |                 |
| Carcass, 5/700     | 43 1/4 @ 44 1/4 |
| Carcass, 7/900     | 42 1/2 @ 44     |
| Rounds, flank off  | 50 @ 54         |
| Loins, full, untr. | 55 @ 57         |
| Loins, full, trim. | 72 @ 76         |
| Ribs, 7-bone       | 50 @ 55         |
| Armchux, 5-bone    | 34 1/2 @ 37     |
| Briskets, 5-bone   | 25 @ 28         |
| GOOD STEER:        |                 |
| Carcass, 5/700     | 41 1/4 @ 43     |
| Carcass, 7/900     | 40 1/2 @ 42     |
| Rounds, flank off  | 48 @ 51         |
| Loins, full, untr. | 52 @ 55         |
| Loins, full, trim. | 68 @ 72         |
| Ribs, 7-bone       | 48 @ 51         |
| Armchux, 5-bone    | 34 @ 36         |
| Briskets, 5-bone   | 25 @ 28         |

| COW CARCASS:    |                   |
|-----------------|-------------------|
| Comm'l. 350/700 | 30 1/2 @ 32 1/2   |
| Utility 350/700 | 29 1/2 @ 32       |
| Can-cut 350/700 | 29 1/2 @ 31 1/2   |
| VEAL CARC:      | Choice Good       |
| 60/90 lbs.      | n.q. @ 41 @ 43    |
| 90/120 lbs.     | 43 @ 46 @ 41 @ 43 |
| 120/150 lbs.    | 43 @ 46 @ 41 @ 43 |
| LAMB CARC:      | Pelme Choice      |
| 35/45 lbs.      | 44 @ 46 @ 44 @ 46 |
| 45/55 lbs.      | 43 @ 45 @ 43 @ 45 |
| 55/65 lbs.      | 42 @ 44 @ 42 @ 44 |

### CHGO. PORK SAUSAGE MATERIALS—FRESH

| Pork trimmings:            | (Job lots) |
|----------------------------|------------|
| 40% lean, barrels          | 21         |
| 50% lean, barrels          | 23         |
| 80% lean, barrels          | 35         |
| 95% lean, barrels          | 41         |
| Pork head meat             | 30         |
| Pork cheek meat            | 36         |
| Pork cheek meat, untrimmed | 34         |

### FANCY MEATS

| (Lcl, lb.)              |     |
|-------------------------|-----|
| Veal breads, 6/12-oz.   | 135 |
| 12-oz./up               | 155 |
| Beef livers, selected   | 36  |
| Beef kidneys            | 23  |
| Oxtails, 3/4-lb. frozen | 16  |

### VEAL SKIN-OFF

| (Carcass prices, lcl, lb.) |         |
|----------------------------|---------|
| Prime, 90/120              | 51 @ 55 |
| Prime, 120/150             | 50 @ 54 |
| Choice, 90/120             | 45 @ 51 |
| Choice, 120/150            | 44 @ 50 |
| Good, 60/90                | 40 @ 43 |
| Good, 90/120               | 43 @ 47 |
| Good, 120/150              | 40 @ 44 |
| Choice calf, all wts.      | 36 @ 41 |
| Good calf, all wts.        | 35 @ 39 |

### CARCASS LAMB

| (lcl, lb.)     |         |
|----------------|---------|
| Prime, 35/45   | 44 @ 47 |
| Prime, 45/55   | 43 @ 46 |
| Prime, 55/65   | 42 @ 44 |
| Choice, 35/45  | 44 @ 47 |
| Choice, 45/55  | 43 @ 46 |
| Choice, 55/65  | 42 @ 44 |
| Good, 35/45    | 40 @ 44 |
| Good, 45/55    | 40 @ 44 |
| Good, 55/65    | 40 @ 44 |
| (Carlots, lb.) |         |
| Choice, 35/45  | 42 @ 46 |
| Choice, 45/55  | 41 @ 44 |
| Choice, 55/65  | 40 @ 43 |

### CARCASS BEEF

| (Carlots, lb.)       |             |
|----------------------|-------------|
| Steer, choice, 6/700 | 42 @ 42 1/2 |
| Steer, choice, 7/800 | 42 @ 42 1/2 |
| Steer, choice, 8/900 | 41 @ 41 1/2 |
| Steer, good, 6/700   | 40 @ 41     |
| Steer, good, 7/800   | 40 @ 41     |
| Steer, good, 8/900   | 40          |

### Phila., N. Y. Fresh Pork

| PHILADELPHIA: (local, lcl, lb.) |             |
|---------------------------------|-------------|
| Loins, reg., 8/12               | 47 @ 50     |
| Loins, reg., 12/16              | 46 @ 48     |
| Boston Butts 4/8                | 37 @ 40     |
| Spareribs, 3 lb./dn.            | 43 @ 47     |
| Hams, skd., 10/12               | 43 @ 45     |
| Hams, skd., 12/14               | 43 @ 45     |
| Picnics, S.S. 4/6               | 27 1/2 @ 31 |
| Picnics, S.S. 6/8               | 26 @ 29     |
| Belles, 10/14                   | 33 @ 35     |
| NEW YORK: (Box lots, lb.)       |             |
| Loins, reg., 8/12               | 45 @ 52     |
| Loins, reg., 12/16              | 45 @ 49     |
| Hams, skd., 12/16               | 43 @ 48     |
| Boston butts, 4/8               | 37 @ 42     |
| Picnics, reg., 4/8              | 27 @ 31     |
| Spareribs, 3/down               | 43 @ 51     |

### CHGO. FRESH PORK AND PORK PRODUCTS

Aug. 9, 1960

|                          |         |
|--------------------------|---------|
| Hams, skinned, 10/12     | 42      |
| Hams, skinned, 12/14     | 41      |
| Hams, skinned, 14/16     | 40      |
| Picnics, 4/6 lbs.        | 25      |
| Picnics, 6/8 lbs.        | 24      |
| Pork loins, boneless     | 55      |
| Shoulders, 16/dn.        | 30 1/2  |
| (Job lots, lb.)          |         |
| Pork livers              | 12 1/2  |
| Tenderloins, fresh, 10's | 72 @ 75 |
| Neck bones, bbls.        | 9       |
| Feet, etc., bbls.        | 7 1/2   |

### OMAHA, DENVER MEATS

(Carcass carlots, ewt.)

Omaha, Aug. 10, 1960

|                       |                 |
|-----------------------|-----------------|
| Choice steer, 6/700   | \$39.75 @ 40.25 |
| Choice steer, 7/800   | 39.25 @ 39.75   |
| Choice steer, 8/900   | 38.75           |
| Good steer, 6/800     | 37.75 @ 38.75   |
| Choice heifer, 5/700  | 39.25           |
| Good heifer, 5/700    | 37.25           |
| Cow, C-C & util.      | 26.50 @ 28.00   |
| Denver, Aug. 10, 1960 |                 |
| Choice steer, 6/700   | 39.50 @ 40.00   |
| Choice steer, 7/800   | 39.00 @ 39.50   |
| Choice steer, 8/900   | 38.50 @ 39.00   |
| Good steer, 6/800     | 35.50 @ 38.75   |
| Choice heifer, 6/700  | 39.00           |
| Cow, utility          | 27.00           |

# PORK AND LARD... Chicago and outside

## CHICAGO PROVISION MARKETS From the National Provisioner Daily Market Service

### CASH PRICES

(Carlot basis, Chicago price zone, Aug. 10, 1960)

| SKINNED HAMS    |                    |          | BELLIES                      |            |             |
|-----------------|--------------------|----------|------------------------------|------------|-------------|
| F.F.A. or fresh | Frozen             |          | F.F.A. or fresh              | Frozen     |             |
| 41              | 10/12              | 41       | 29 1/2 n                     | 6/8        | 29 1/2 n    |
| 40              | 12/14              | 39 1/2   | 30 n                         | 8/10       | 30 n        |
| 39              | 14/16              | 38 1/2   | 30 1/2                       | 10/12      | 30 1/2 a    |
| 38 1/2          | 16/18              | 38 1/2   | 30 1/2 a                     | 12/14      | 30 1/2 a    |
| 37 1/2          | 18/20              | 37 1/2   | 28                           | 14/16      | 28          |
| 34 1/2          | 20/22              | 37 1/2   | 27 a                         | 16/18      | 27 a        |
| 34 n            | 22/24              | 34 1/2 n | 27 n                         | 18/20      | 26 1/2 @ 27 |
| 34              | 24/26              | 34 n     | D.S. BRANDED BELLIES (CURED) |            |             |
| 34              | 25/30              | 34       | n.q.                         | 20/25      | 26 1/2      |
| 32 1/2          | 25/up, 2s in       | 33 1/2   | n.q.                         | 25/30      | 25 1/2      |
| PICNICS         |                    |          | G.A. froz., fresh            | D.S. Clear |             |
| F.F.A. or fresh | Frozen             |          | 25 1/2 a                     | 20/25      | 25 n        |
| 24              | 4/6                | 24       | 25 a                         | 25/30      | 25 n        |
| 22 1/2          | 6/8                | 22 1/2   | 19 1/2                       | 30/35      | 19 n        |
| 23 n            | 8/10               | 23 n     | 19                           | 35/40      | 19 n        |
| 23 n            | 10/12              | 23 n     | 15 @ 15 1/2                  | 40/50      | 15 @ 16     |
| 22              | f.f.a. 8/up 2's in | 22       | FAT BACKS                    |            |             |
| 23              | fresh 8/up 2's in  | n.q.     | Frozen or fresh              | Cured      |             |

| FRESH PORK CUTS           |              |             | OTHER CELLAR CUTS |                   |        |
|---------------------------|--------------|-------------|-------------------|-------------------|--------|
| Job Lot                   | Car Lot      |             | Frozen or fresh   | Cured             |        |
| 44                        | Loins, 12/dn | 43 @ 43 1/2 | 8 n               | 6/8               | 8 n    |
| 42 1/2                    | Loins, 12/16 | 42          | 8 1/4 n           | 8/10              | 9 1/2  |
| 37 1/2                    | Loins, 16/20 | 36          | 8 1/2 n           | 10/12             | 9 3/4  |
| 36 1/2                    | Loins, 20/up | 31 1/2      | 9 n               | 12/14             | 10 1/2 |
| 32 1/2                    | Butts, 4/8   | 33 1/2      | 10 n              | 14/16             | 11     |
| 33                        | Butts, 8/12  | 32 1/2      | 11 n              | 16/18             | 12     |
| 32                        | Butts, 8/up  | 31 1/2      | 11 n              | 18/20             | 12 1/2 |
| 42 @ 43                   | Ribs, 3/dn   | 39 a        | 11 n              | 20/25             | 13     |
| 31                        | Ribs, 3/5    | 30 a        | OTHER CELLAR CUTS |                   |        |
| 22                        | Ribs, 5/up   | 22          | Frozen or fresh   | Cured             |        |
| a-asked, b-bid, n-nominal |              |             | 19 1/2 a          | Sq. Jowls, boxed  | n.q.   |
|                           |              |             | 14 1/2 a          | Jowl Butts, loose | 16 n   |
|                           |              |             | 15 1/2 n          | Jowl Butts, boxed | n.q.   |

### LARD FUTURES PRICES

(Drum contract basis)

| FRIDAY, AUG. 5, 1960 |       |       |        |  |
|----------------------|-------|-------|--------|--|
| Open                 | High  | Low   | Close  |  |
| Sept. 10.52          | 10.62 | 10.47 | 10.55  |  |
| Oct. 10.70           | 10.72 | 10.55 | 10.65  |  |
| Nov. 10.55           | 10.55 | 10.45 | 10.50  |  |
| Dec. 10.92           | 10.97 | 10.90 | 10.95  |  |
| Jan. 10.95           | 10.95 | 10.90 | 10.95b |  |
| Mar. ....            | ....  | ....  | 11.12b |  |

Sales: 2,600,000 lbs.  
Open interest at close, Thurs., Aug. 4: Sept., 453; Oct., 211; Nov., 99; Dec., 126; Jan., 9 and Mar., 9 lots.

| MONDAY, AUG. 8, 1960 |       |       |         |  |
|----------------------|-------|-------|---------|--|
| Open                 | High  | Low   | Close   |  |
| Sept. 10.57          | 10.57 | 10.40 | 10.50 a |  |
| Oct. 10.55           | 10.60 | 10.55 | 10.60b  |  |
| Nov. 10.45           | 10.45 | 10.45 | 10.45   |  |
| Dec. 10.90           | 10.90 | 10.87 | 10.87b  |  |
| Jan. 10.87           | 10.87 | 10.85 | 10.85b  |  |
| Mar. ....            | ....  | ....  | 11.12b  |  |

Sales: 2,760,000 lbs.  
Open interest at close, Fri., Aug. 5: Sept., 443; Oct., 204; Nov., 96; Dec., 131; Jan., 10 and Mar., 9 lots.

| TUESDAY, AUG. 9, 1960 |       |       |         |  |
|-----------------------|-------|-------|---------|--|
| Open                  | High  | Low   | Close   |  |
| Sept. 10.50           | 10.57 | 10.50 | 10.57   |  |
| Oct. 10.65            | 10.67 | 10.62 | 10.65b  |  |
| Nov. 10.50            | 10.50 | 10.47 | 10.50 a |  |
| Dec. 10.90            | 11.00 | 10.90 | 11.00   |  |
| Jan. 10.87            | 10.87 | 10.87 | 10.87   |  |
| Mar. ....             | ....  | ....  | 11.05n  |  |

Sales: 2,040,000 lbs.  
Open interest at close, Mon., Aug. 8: Sept., 434; Oct., 203; Nov., 97; Dec., 133; Jan., 10 and Mar., 9 lots.

| WEDNESDAY, AUG. 10, 1960 |       |       |         |  |
|--------------------------|-------|-------|---------|--|
| Open                     | High  | Low   | Close   |  |
| Sept. 10.55              | 10.57 | 10.52 | 10.55b  |  |
| Oct. 10.65               | 10.67 | 10.62 | 10.67 a |  |
| Nov. ....                | ....  | ....  | 10.50b  |  |
| Dec. 10.97               | 11.02 | 10.97 | 11.02   |  |
| Jan. ....                | ....  | ....  | 10.95b  |  |
| Mar. ....                | ....  | ....  | 11.10b  |  |

Sales: 1,680,000 lbs.  
Open interest at close, Tues., Aug. 9: Sept., 432; Oct., 205; Nov., 101; Dec., 137; Jan., 11 and Mar., 9 lots.

| THURSDAY, AUG. 11, 1960 |       |       |         |  |
|-------------------------|-------|-------|---------|--|
| Open                    | High  | Low   | Close   |  |
| Sept. 10.60             | 10.65 | 10.60 | 10.60 a |  |
| Oct. 10.75              | 10.75 | 10.70 | 10.70   |  |
| Nov. 10.52              | 10.52 | 10.52 | 10.52   |  |
| Dec. 11.05              | 11.05 | 11.05 | 11.05b  |  |
| Jan. ....               | ....  | ....  | 11.00b  |  |
| Mar. ....               | ....  | ....  | 11.12b  |  |

Sales: 2,720,000 lbs.  
Open interest at close, Wed., Aug. 10: Sept., 419; Oct., 201; Nov., 101; Dec., 132; Jan., 11 and Mar., 9 lots.

### LARD FUTURES PRICES

(Loose contract basis)

| FRIDAY, AUG. 5, 1960 |       |      |       |  |
|----------------------|-------|------|-------|--|
| Open                 | High  | Low  | Close |  |
| Sept. 9.95           | 10.10 | 9.95 | 10.12 |  |
| Oct. ....            | ....  | .... | ....  |  |

Sales: none.  
Open interest at close, Thurs., Aug. 4: Sept., 65 and Oct., no lots.

| MONDAY, AUG. 8, 1960 |      |      |        |  |
|----------------------|------|------|--------|--|
| Open                 | High | Low  | Close  |  |
| Sept. ....           | .... | .... | 9.98 a |  |
| Oct. ....            | .... | .... | 9.40b  |  |

Sales: none.  
Open interest at close, Fri., Aug. 5: Sept., 65 and Oct., no lots.

| TUESDAY, AUG. 9, 1960 |      |      |       |  |
|-----------------------|------|------|-------|--|
| Open                  | High | Low  | Close |  |
| Sept. ....            | .... | .... | 9.98  |  |
| Oct. ....             | .... | .... | ....  |  |

Sales: 60,000 lbs.  
Open interest at close, Mon., Aug. 8: Sept., 65 and Oct., no lots.

| WEDNESDAY, AUG. 10, 1960 |      |      |       |  |
|--------------------------|------|------|-------|--|
| Open                     | High | Low  | Close |  |
| Sept. 9.90               | 9.95 | 9.90 | 9.95  |  |
| Oct. ....                | .... | .... | 9.98b |  |
| Dec. ....                | .... | .... | 9.60b |  |

Sales: 180,000 lbs.  
Open interest at close, Tues., Aug. 8: Sept., 65 and Oct., no lots.

| THURSDAY, AUG. 11, 1960 |       |       |        |  |
|-------------------------|-------|-------|--------|--|
| Open                    | High  | Low   | Close  |  |
| Sept. 10.02             | 10.05 | 10.02 | 10.05  |  |
| Oct. ....               | ....  | ....  | 10.05b |  |

Sales: 300,000 lbs.  
Open interest at close, Wed., Aug. 3: Sept., 65 and Oct., no lots.

### ANIMAL FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals, prepared under federal inspection and certification for the week ended July 23 totaled 5,799,459 lbs.

## MINUS MARGINS SOMEWHAT NARROWER

(Chicago costs, credits and realizations for Monday and Tuesday)

The pork market, gaining considerable ground, while the live market declined, led to a narrowing in the broad minus margins of the last couple of weeks. It was the working into line of live hogs prices which could be mostly credited for the week's improvement in margins.

|                     | -180-220 lbs.- |          | -220-240 lbs.- |          | -240-270 lbs.- |          |
|---------------------|----------------|----------|----------------|----------|----------------|----------|
|                     | Value          |          | Value          |          | Value          |          |
|                     | per cwt.       | per cwt. | per cwt.       | per cwt. | per cwt.       | per cwt. |
|                     | alive          | fin.     | alive          | fin.     | alive          | fin.     |
| Lean cuts           | \$12.06        | \$17.48  | \$11.55        | \$16.35  | \$10.89        | \$15.36  |
| Fat cuts, lard      | 5.31           | 7.66     | 5.48           | 7.78     | 5.14           | 7.21     |
| Ribs, trimms., etc. | 2.09           | 3.04     | 1.89           | 2.72     | 1.74           | 2.48     |
| Cost of hogs        | 17.81          |          | 17.75          |          | 17.50          |          |
| Condemnation loss   | .08            |          | .08            |          | .08            |          |
| Handling, overhead  | 2.64           |          | 2.40           |          | 2.18           |          |
| TOTAL COST          | 20.53          | 29.75    | 20.23          | 28.69    | 19.76          | 27.83    |
| TOTAL VALUE         | 19.46          | 28.18    | 18.92          | 26.85    | 17.77          | 25.05    |
| Cutting margin      | -1.07          | -1.57    | -1.31          | -1.84    | -1.99          | -2.78    |
| Previous margin     | -1.68          | -2.45    | -1.96          | -2.80    | -2.59          | -3.63    |

## PACIFIC COAST WHOLESALE LARD PRICES

|                       | Los Angeles   | San Francisco | No. Portland  |
|-----------------------|---------------|---------------|---------------|
|                       | Aug. 9        | Aug. 9        | Aug. 9        |
| 1-lb. cartons         | 15.50 @ 18.00 | 16.00 @ 18.00 | 14.00 @ 19.00 |
| 50-lb. cartons & cans | 14.50 @ 17.00 | 16.00 @ 17.00 | None quoted   |
| Tierces               | 13.00 @ 14.75 | 15.00 @ 16.00 | 13.00 @ 15.00 |

## PACKERS' WHOLESALE LARD PRICES

| Wednesday, August 10, 1960                       |         |
|--------------------------------------------------|---------|
| Refined lard, drums, f.o.b. Chicago              | \$13.75 |
| Refined lard, 50-lb. fiber cubes, f.o.b. Chicago | 13.25   |
| Kettle rendered, 50-lb. tins, f.o.b. Chicago     | 14.75   |
| Leaf, kettle rendered drums, f.o.b. Chicago      | 14.75   |
| Lard flakes                                      | 14.50   |
| Standard shortening, North & South, delivered    | 18.25   |
| Hydrogenated shortening, N. & S., drums, del'vd. | 18.50   |

## WEEK'S LARD PRICES

| P.S. or D.R. cash tierces (Bd. Trade) | Dry Ref. 50-lb. loose tins (Open Mkt.) | Ref. in 50-lb. tins (Open Mkt.) |
|---------------------------------------|----------------------------------------|---------------------------------|
| Aug. 5                                | 11.70n                                 | 10.25                           |
| Aug. 8                                | 11.70n                                 | 10.25                           |
| Aug. 9                                | 11.70n                                 | 10.25                           |
| Aug. 10                               | 11.70n                                 | 10.25                           |
| Aug. 11                               | 11.70n                                 | 10.37                           |

Note: add 1/2¢ to all prices ending in 2 or 7.  
n-nominal, a-asked, b-bid

## HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Aug. 6, 1960 was 15.3, the U. S. Department of Agriculture has reported. This ratio compared with the 15.2 ratio for the preceding week and 11.3 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.187, \$1.184 and \$1.284 per bu. during the three periods, respectively.

## VEGETABLE OILS

Wednesday, Aug. 10, 1960

|                                       |               |
|---------------------------------------|---------------|
| Crude cottonseed oil, f.o.b. Valley   | 10 1/4 b      |
| Southeast Texas                       | 10 @ 10 1/4 n |
| Corn oil in tanks, f.o.b. mills       | 11 1/2        |
| Soybean oil, f.o.b. Decatur           | 9 1/2 n       |
| Coconut oil, f.o.b. Pacific Coast     | 13 1/4        |
| Peanut oil, f.o.b. mills              | 16 1/4 b      |
| Cottonseed foots: Midwest, West Coast | 1 1/2         |
| East                                  | 1 1/2         |
| Soybean foots: midwest                | 1 1/2         |

## OLEOMARGARINE

Wednesday, Aug. 10, 1960

|                                          |                 |
|------------------------------------------|-----------------|
| White domestic vegetable, 30-lb. cartons | 22              |
| Yellow quarters, 30-lb. cartons          | 24 1/4          |
| Milk churned pastry, 750-lb. lots, 30's  | 24 1/2          |
| Water churned pastry, 750-lb. lots, 30's | 23 1/2          |
| Bakers, drums, tons                      | 18 1/4 @ 18 3/4 |

## OLEO OILS

|                           |        |
|---------------------------|--------|
| Prime oleo stearine, bags | 12     |
| Extra oleo oil (drums)    | 16 1/4 |
| Prime oleo oil (drums)    | 15 1/2 |

## N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:  
Aug. 5-Sept., 11.59b-60a; Oct., 11.58-57; Dec., 11.62; Mar., 11.74; May, 11.77; July, 11.75b-85a; and Sept., 11.60b.  
Aug. 8-Sept., 11.60; Oct., 11.60; Dec., 11.64b-65a; Mar., 11.76b-77a; May, 11.78; July, 11.81, and Sept., 11.72b.  
Aug. 9-Sept., 11.73; Oct., 11.70b-74a; Dec., 11.78; Mar., 11.86b-88a; May, 11.87; July, 11.90, and Sept., 11.70b-91a.  
Aug. 10-11.80b-83a; Oct., 11.78b-80a; Dec., 11.81b-82a; Mar., 11.90-89; May, 11.90b-94a; July, 11.90b-97a, and Sept., 11.70b.  
Aug. 11-Sept., 11.93b-94a; Oct., 11.91; Dec., 11.90; Mar., 12.00; May, 11.98b-12.00a; July, 12.04-03 and Sept., 11.90b-12.04a.

# BY-PRODUCTS . . . FATS AND OILS

## BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)  
Wednesday, Aug. 10, 1960

### BLOOD

|                                           |             |
|-------------------------------------------|-------------|
| Unground, per unit of ammonia, bulk ..... | 4.50n       |
| <b>DIGESTER FEED TANKAGE MATERIALS</b>    |             |
| Wet rendered, unground, loose             |             |
| Low test .....                            | 5.50n       |
| Med. test .....                           | 5.00@ 5.25n |
| High test .....                           | 4.75n       |

### PACKINGHOUSE FEEDS

|                                                         |                |
|---------------------------------------------------------|----------------|
|                                                         | Carlots, ton   |
| 50% meat, bone scraps, bagged                           | \$75.00@ 80.00 |
| 50% meat, bone scraps, bulk ..                          | 72.50          |
| 60% digester tankage, bagged ..                         | 75.00@ 80.00   |
| 60% digester tankage, bulk .....                        | 70.00@ 72.50   |
| 80% blood meal, bagged .....                            | 110.00@ 120.00 |
| Steam bone meal, 50-lb. bags (specially prepared) ..... | 95.00          |
| 60% steam bone meal, bagged ..                          | 75.00@ 80.00   |

### FERTILIZER MATERIALS

|                                                       |             |
|-------------------------------------------------------|-------------|
| Feather tankage, ground, per unit ammonia (85% prot.) | *4.50       |
| Hoof meal, per unit ammonia                           | 16.75@ 7.00 |

### DRY RENDERED TANKAGE

|                                  |             |
|----------------------------------|-------------|
| Low test, per unit protein ..... | 1.30@ 1.35n |
| Medium test, per unit prot. .... | 1.25@ 1.30n |
| High test, per unit prot. ....   | 1.15@ 1.20n |

### GELATINE AND GLUE STOCKS

|                                   |               |
|-----------------------------------|---------------|
| Bone stock, (gelatine), ton ..... | 13.50         |
| Jaws, feet (non-gel), ton .....   | 1.00@ 3.00    |
| Trim bone, ton .....              | 3.00@ 7.00    |
| Pigskins (gelatine), lb. ....     | 7 1/4@ 7 1/2  |
| Pigskins (rendering) piece ....   | 7 1/2@ 12 1/2 |

### ANIMAL HAIR

|                                               |              |
|-----------------------------------------------|--------------|
| Winter coll, dried, c.a.f. midwest, ton ..... | 80.00@ 85.00 |
| Winter coll, dried, midwest, ton              | 70.00@ 75.00 |
| Cattle switches, piece .....                  | 1 1/2@ 3     |
| Summer processed (Apr.-Oct.) gray, lb. ....   | 13@ 14       |

\*Del. midwest, fdel. midwest, n-nom., a-asked

## TALLOW and GREASES

Wednesday, August 10, 1960

A firm undertone was evident in the inedible tallow and grease market late last week. Most items were bid at the last traded levels; however, sellers held out for fractionally higher prices in the face of the light offerings. Only a moderate volume of sales was consummated. Bleachable fancy tallow sold at 5 3/8¢, special tallow at 5¢ and yellow grease at 4 5/8¢, all c.a.f. Chicago. Choice white grease, all hog, sold at 6 3/8¢ and No. 2 tallow at 4¢, also c.a.f. Chicago. Edible tallow was bid at 9 3/8¢, f.o.b. River.

Choice white grease, all hog, sold at 7 3/8¢, c.a.f. New York. Bleachable fancy tallow was sought at 6 1/8¢@ 6 1/4¢, same destination and the outside price was high titre stock. Yellow grease met inquiry at 5¢@ 5 1/8¢ and special tallow at 5 3/8¢@ 5 1/2¢, c.a.f. East. Sellers asked 1/8¢@ 1/4¢ higher. Some No. 2 tallow was available at 4 1/8¢, c.a.f. Chicago.

On Monday of the new week, some

stock sold at steady to fractionally higher quotations. Bleachable fancy tallow traded at 5 3/8¢@ 5 3/4¢, special tallow at 5¢@ 5 1/8¢ and yellow grease at 4 5/8¢@ 4 3/4¢, all c.a.f. Chicago. The top prices were on better quality material. Choice white grease, all hog, was bid at 7 1/2¢ and offered at 7 5/8¢, c.a.f. New York. Prime tallow was bid at 5 3/8¢, c.a.f. Chicago. Edible tallow sold at 9 3/8¢@ 9 1/2¢, f.o.b. River points.

The extremely light offerings on Tuesday kept the market in a very firm position and some stock sold at stronger prices. Bleachable fancy tallow traded at 5 3/4¢, special tallow at 5 1/8¢, choice white grease, all hog, at 6 1/2¢ and yellow grease at 4 3/4¢, all c.a.f. Chicago. Several tanks of edible tallow changed hands at 10¢, c.a.f. Chicago and Chicago basis. Special tallow was bid at 5 1/2¢@ 5 5/8¢, yellow grease at 5 1/8¢@ 5 1/4¢, choice white grease, all hog, at 7 1/2¢ and bleachable fancy tallow at 6 1/8¢@ 6 1/4¢, all c.a.f. New York.

The inedible fats market remained tight at midweek. Bleachable fancy tallow sold at 5 3/4¢ and spe-

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cial tallow at 5½¢@5¼¢, c.a.f. Chicago. Prime tallow was sought at 5½¢, also c.a.f. Chicago. No. 1 tallow was bid at 4¾¢, also yellow grease and No. 2 tallow met buying interest at 4½¢, c.a.f. Chicago. Sellers asked fractionally higher prices on No. 2 tallow. Choice white grease, all hog, was bid at 6¾¢, c.a.f. Chicago and it was held up to 6¾¢. Choice white grease, all hog, was also bid at 7½¢, delivered New York, and it was held up to 7¾¢.

**TALLOW:** Wednesday's quotations: edible tallow, 9¾¢@9½¢, f.o.b. River and 10¢, Chicago basis; original fancy tallow, 6¢; bleachable fancy tallow, 5¾¢; prime tallow, 5½¢; special tallow, 5½¢@5¼¢; No. 1 tallow, 4¾¢ and No. 2 tallow was quoted at 4½¢.

**GREASES:** Wednesday's quotations: choice white grease, all hog, 6¾¢; B-white grease, 5½¢; yellow grease, 4¾¢, and house grease, 4¾¢@4½¢.

#### EASTERN BY-PRODUCTS

New York, Aug. 10, 1960

Dried blood was quoted today at \$4 per unit of ammonia. Wet rendered tankage was listed at \$4.25@4.50 per unit of ammonia and dry rendered tankage was priced at \$1.10@1.15 per protein unit.

#### Estimated 1960 Shorn Wool Output Largest In 14 Years

Wool shorn and to be shorn in 1960 was estimated at 265,264,000 lbs., (grease basis), according to the Crop Reporting Board. Production at the level, the largest in 14 years, was 3 per cent above the 257,182,000 lbs. for 1959 and 15 per cent higher than the 1949-58 average.

The number of sheep shorn and expected to be shorn in 1960, estimated at 32,117,000 head, was 4 per cent above last year and 16 per cent above the 10-year average. Average weight per fleece at 8.26 lbs. compares with 8.31 lbs. for both last year and the 1949-58 average.

In the 13 western sheep states (11 western states, South Dakota and Texas), shorn wool production was estimated at 189,234,000 lbs. (grease basis), a 6 per cent increase over the 1959 clip and 15 per cent above the average.

A wool clip of 76,030,000 lbs. was expected this year in the 35 native or fleece wool states, or down 3 per cent from last year, but 15 per cent above average. The smaller production for 1960 was the result of a decline in weight per fleece, 7.51 lbs. this year compared with 7.65 lbs. last year and 1 per cent fewer sheep shorn.

#### CHICAGO HIDES

Wednesday, August 10, 1960

**BIG PACKER HIDES:** Packers sold freely last week on the better demand, which resulted in a strong market. Heavy native steers moved well at 13½¢, for River production after selling earlier at 13¢. Some low freight stock brought 14¢. Light native steers were steady at 17¢, with ex-lights included at 18½¢. Some Northern ex-lights, June-forward, sold at 19¢. About 10,000 River heavy native cows sold steady last week at 14½¢, with combination St. Paul-Milwaukee's at a premium of 15¢. Light native cows, with some Northern stock, moved at 15½¢ and some River production sold at 17½¢. Butt-branded steers closed at 11½¢, after some earlier trading at 11¢. Colorados moved early at 9½¢, with the bulk going at 10¢. Northern branded cows sold heavily at 12¢ and some Southwest light average made 13¢.

The market was inactive on Monday, but on Tuesday, heavy native and branded steers were bid steady, but packers had ideas of ½¢ advances on steer selections. Late Tuesday, Kansas City-St. Joe and Kansas City light native cows sold at 17¢ and some Evansville's brought 16½¢. About 1,200 Southwestern light average branded cows sold at 13¢ and heavy Texas steers at 11¢. At mid-week, the only price change was on heavy native steers, which sold ½¢ higher at 14¢, River and at 14½¢, low freight point.

**SMALL PACKER AND COUNTRY HIDES:** Trading was spotty in country hides the past week. Buyers were resisting higher priced offerings in most instances, except where exceptional hides were concerned. A car of 50-lb. maximum lockers, selected, moved at 12½¢, Chicago freight, or equal to 11¾¢, f.o.b. country. Ordinary 50/52-lb. stock was obtainable at 11¢@11½¢, while straight renderers were last reported at 10¢. Glue hides were quoted at 8¢@8½¢, f.o.b. country points. Midwestern small packer 60/62-lb. natives were pegged at 11¢@11½¢, while 50/52's ruled about steady at 13¢@14¢ nominal. Good and choice horsehides were quoted at 8.00¢@8.25¢ and ordinary lots at 6.00¢@6.25¢.

**CALFSKINS AND KIPSKINS:** Northern heavy calf was quoted at 52½¢ and Rivers at 50¢. Northern light calf last moved at 50¢ and Rivers at 47½¢. River kipskins last sold at 41¢ and overweights at 33½¢. Small packer allweight calf was

steady at 39¢@40¢ nominal, as were kips at 30¢@31¢. Country calf was steady, with allweights quoted at 22¢@24¢ and allweight kips at 17¢@19¢. Slunks were held at 1.25, but last sales were around 1.10.

**SHEEPSKINS:** In slow trading, River No. 1's sold at 1.25 and some Northern lots and lesser quality Rivers moved down to 1.00. Southwestern No. 1's were held at 1.65¢@1.75. Southwestern No. 2's sold at 1.15, while Northern-River stock were quoted at .75¢@1.00. No. 3's were about steady at .50¢@.60. Midwestern lamb pelts sold at 1.65¢@1.75 per cwt., liveweight. Full wool dry pelts were nominal at .21. Pickled lamb skins sold at 9.50, per dozen.

#### CHICAGO HIDE QUOTATIONS

| PACKER HIDES                         |          | Wednesday,<br>Aug. 10, 1960 | Cor. date<br>1959 |
|--------------------------------------|----------|-----------------------------|-------------------|
| Lgt. native steers                   | 17       | 27½¢@28n                    |                   |
| Hvy. nat. steers                     | 14 @ 14½ | 23½¢@24n                    |                   |
| Ex. lgt. nat. steers                 | 18½¢@19n | 27½¢@30n                    |                   |
| Butt-brand. steers                   | 11½      | 22n                         |                   |
| Colorado steers                      | 10       | 21n                         |                   |
| Hvy. Texas steers                    | 11       | 21½n                        |                   |
| Light Texas steers                   | 16n      | 25½n                        |                   |
| Ex. lgt. Texas steers                | 17½n     | 27½n                        |                   |
| Heavy native cows                    | 14½¢@15n | 26½¢@27n                    |                   |
| Light nat. cows                      | 15½¢@17  | 29½¢@30½n                   |                   |
| Branded cows                         | 12 @ 13  | 25 @ 26½n                   |                   |
| Native bulls                         | 10n      | 18½¢@19n                    |                   |
| Branded bulls                        | 9n       | 17½¢@18n                    |                   |
| Calfskins:                           |          |                             |                   |
| Northern, 10/15 lbs.                 | 52½n     | 72½n                        |                   |
| 10 lbs./down                         | 50n      | 85n                         |                   |
| Kips, Northern native,<br>15/25 lbs. | 41n      | 57n                         |                   |

#### SMALL PACKER HIDES

| STEERS AND COWS: |           |    |        |
|------------------|-----------|----|--------|
| 60/62-lb. avg.   | 11 @ 11½n | 21 | @ 22n  |
| 50/52-lb. avg.   | 13 @ 14n  | 25 | @ 25½n |

#### SMALL PACKER SKINS

|                     |           |    |       |
|---------------------|-----------|----|-------|
| Calfskins, all wts. | .39 @ 40n | 60 | @ 62n |
| Kipskins, all wts.  | .30 @ 31n | 44 | @ 45n |

#### SHEEPSKINS

|                     |              |                |  |
|---------------------|--------------|----------------|--|
| Packer shearlings:  |              |                |  |
| No. 1               | 1.00 @ 1.25  | 2.00 @ 2.50    |  |
| No. 2               | .75 @ 1.00   | 1.00 @ 1.30    |  |
| Dry Pelts           | .21n         | .21n           |  |
| Horsehides, untrim. | 8.25n        | 12.00 @ 12.50n |  |
| Horsehides, trim.   | 8.00 @ 8.25n | 11.50 @ 12.00n |  |

#### N. Y. HIDE FUTURES

| Friday, Aug. 5, 1960     |          |       |       |               |
|--------------------------|----------|-------|-------|---------------|
|                          | Open     | High  | Low   | Close         |
| Oct. ...                 | 14.81b   | 14.80 | 14.79 | 14.71b-.75a   |
| Jan. ...                 | 14.86b   | 14.90 | 14.80 | 14.80         |
| Apr. ...                 | 14.90b   | ...   | ...   | 14.85b-15.00a |
| July ...                 | 14.95b   | ...   | ...   | 14.90b-15.05a |
| Oct. ...                 | 15.00b   | ...   | ...   | 14.90b-15.25a |
| Sales: 8 lots.           |          |       |       |               |
| Monday, Aug. 8, 1960     |          |       |       |               |
| Oct. ...                 | 14.60b   | 14.65 | 14.58 | 14.65         |
| Jan. ...                 | 14.80b   | 14.80 | 14.65 | 14.72-.70     |
| Apr. ...                 | 14.85b   | ...   | ...   | 14.76b-.83a   |
| July ...                 | 14.90b   | ...   | ...   | 14.81b-.95a   |
| Oct. ...                 | 15.00b   | ...   | ...   | 14.86b-15.00a |
| Sales: 34 lots.          |          |       |       |               |
| Tuesday, Aug. 9, 1960    |          |       |       |               |
| Oct. ...                 | 14.61b   | 14.60 | 14.60 | 14.55b-.61a   |
| Jan. ...                 | 14.65b   | 14.68 | 14.68 | 14.60b-.68a   |
| Apr. ...                 | 14.70b   | ...   | ...   | 14.68b-.80a   |
| July ...                 | 14.75b   | ...   | ...   | 14.75b-.85a   |
| Oct. ...                 | 14.80b   | ...   | ...   | 14.80b-.95a   |
| Sales: 23 lots.          |          |       |       |               |
| Wednesday, Aug. 10, 1960 |          |       |       |               |
| Oct. ...                 | 14.53    | 14.73 | 14.53 | 14.73         |
| Jan. ...                 | 14.62b   | 14.80 | 14.65 | 14.75b-.80a   |
| Apr. ...                 | 14.65b   | 14.95 | 14.75 | 14.95         |
| July ...                 | 14.67b   | ...   | ...   | 14.95b-15.05a |
| Oct. ...                 | 14.68b   | ...   | ...   | 14.95b-15.10a |
| Sales: 27 lots.          |          |       |       |               |
| Thursday, Aug. 11, 1960  |          |       |       |               |
| Oct. ...                 | 14.73-75 | 14.75 | 14.68 | 14.62b-.70a   |
| Jan. ...                 | 14.70b   | 14.75 | 14.75 | 14.67b-.75a   |
| Apr. ...                 | 14.80b   | ...   | ...   | 14.75b-.82a   |
| July ...                 | 14.90b   | ...   | ...   | 14.80b-15.00a |
| Oct. ...                 | 14.90b   | ...   | ...   | 14.80b-15.05a |
| Sales: 5 lots.           |          |       |       |               |

# LIVESTOCK MARKETS... Weekly Review

## Colorado Wool Growers Move For Improved Marketing By Cooperation At Local Level

Members of the Colorado Wool Growers Association, who attended their recent annual convention in Glenwood Springs, agreed that better marketing of their products must start at the local level and must conform to the thinking of the producer involved.

The convention adopted a resolution recommending that all localities form a local organization and as far as practical pool their lambs and wool for sale. They also recommended that immediate steps be taken to contact the state wool growers' organizations of the major sheep producing states and the National Wool Growers' Association in an effort to establish a marketing committee composed of members of all of these states.

The committee's duties would be to prepare a coordinated marketing program to increase the bargaining power of sheep growers in marketing their products.

The convention also voted to endorse the national group's resolution asking the U. S. Department of Agriculture to use its full powers to curb foreign imports of lamb and mutton.

Among other resolutions adopted were opposition to inspection or grading by the USDA of any meat or meat products outside the territorial limits of the U.S. and voiced disappointment at USDA's action of revising lamb grading instead of suspending it.

## Grand National Livestock Show Time Oct. 23-30

The 16th annual Grand National Livestock Exposition has been scheduled for October 23 through 30 at the San Francisco Cow Palace, show officials have announced. The amount of prize money to be distributed to winners has been increased considerably and a record list of entries is expected. The Cow Palace boasts the newest and best stockyards in the world, with excellent facilities available for penning and viewing.

## F. I. LIVESTOCK SLAUGHTER CLASSIFIED

\*Classification of livestock slaughtered under federal inspection in June 1960, compared with May 1960 and June 1959, is shown below:

|                               | Number (000 omitted) |                 |           |           | Per cent       |           |       |  |
|-------------------------------|----------------------|-----------------|-----------|-----------|----------------|-----------|-------|--|
|                               | June 1960            | May 6. Mo. 1960 | June 1959 | June 1960 | May 6 Mo. 1960 | June 1959 |       |  |
| <b>Cattle:</b>                |                      |                 |           |           |                |           |       |  |
| Steers .....                  | 941                  | 943             | 5,265     | 851       | 55.6           | 56.7      | 57.8  |  |
| Heifers .....                 | 345                  | 310             | 1,912     | 298       | 20.4           | 19.3      | 20.6  |  |
| Cows .....                    | 376                  | 328             | 1,962     | 301       | 22.2           | 20.4      | 21.3  |  |
| Bulls, stags ...              | 30                   | 26              | 128       | 24        | 1.8            | 1.6       | 1.6   |  |
| Totals .....                  | 1,692                | 1,607           | 9,287     | 1,474     | 100.0          | 100.0     | 100.0 |  |
| Canners, cutters <sup>1</sup> | 193                  | 153             | 904       | 131       | 11.4           | 9.5       | 9.7   |  |
| <b>Hogs:</b>                  |                      |                 |           |           |                |           |       |  |
| Sows .....                    | 590                  | 493             | 2,543     | 725       | 11.6           | 9.0       | 7.3   |  |
| Barrows, gilts ..             | 4,466                | 4,957           | 31,906    | 4,147     | 87.8           | 90.4      | 92.2  |  |
| Stags, boars .....            | 31                   | 33              | 165       | 29        | .6             | .6        | .5    |  |
| Totals .....                  | 5,087                | 5,483           | 34,614    | 4,901     | 100.0          | 100.0     | 100.0 |  |

\*Based on reports from packers. †Included in cattle classification.

## SLAUGHTER DISTRIBUTION BY CLASSES

Percentage distribution, by classes, cattle slaughtered under federal inspection in June 1960-59, were reported as follows:

|                  | Steers |      | Heifers |      | Cows |      | Bulls, Stags |      | C & C |      |
|------------------|--------|------|---------|------|------|------|--------------|------|-------|------|
|                  | 1960   | 1959 | 1960    | 1959 | 1960 | 1959 | 1960         | 1959 | 1960  | 1959 |
| Pct.             | Pct.   | Pct. | Pct.    | Pct. | Pct. | Pct. | Pct.         | Pct. | Pct.  | Pct. |
| N. Atl. states   | 75.2   | 79.6 | 1.4     | 1.7  | 21.2 | 24.2 | 2.2          | 3.5  | 9.4   | 13.1 |
| S. Atl. states   | 48.5   | 50.3 | 8.4     | 9.4  | 39.5 | 38.1 | 3.6          | 2.2  | 23.1  | 19.3 |
| N.C. states-East | 62.8   | 65.1 | 12.1    | 13.8 | 22.6 | 19.6 | 2.5          | 1.5  | 12.3  | 9.1  |
| N.C. states-N.W. | 59.2   | 57.5 | 23.3    | 23.7 | 16.1 | 17.3 | 1.4          | 1.5  | 7.1   | 4.1  |
| N.C. states-S.W. | 58.0   | 62.5 | 20.5    | 17.9 | 20.7 | 19.1 | .8           | 5.5  | 11.0  | 6.3  |
| S. Cent. states  | 21.9   | 26.8 | 10.6    | 14.4 | 64.0 | 55.9 | 3.5          | 2.9  | 30.0  | 31.9 |
| Mountain states  | 31.3   | 40.7 | 57.6    | 48.8 | 9.2  | 9.9  | .9           | 6.0  | 3.0   | 3.5  |
| Pacific states   | 66.7   | 69.4 | 13.5    | 14.4 | 17.9 | 14.2 | 1.9          | 2.0  | 7.8   | 3.4  |

THE NATIONAL PROVISIONER, AUGUST 13, 1960

## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 9 were reported by the Agricultural Marketing Service, Livestock Division, as follows:

| HOGS:                        | N.S. Yds. | Chicago       | Sioux City    | Omaha         | St. Paul      |
|------------------------------|-----------|---------------|---------------|---------------|---------------|
| <b>BARROWS &amp; GILTS:</b>  |           |               |               |               |               |
| U.S. No. 1:                  |           |               |               |               |               |
| 180-200                      | .....     | \$18.00-18.25 | \$17.25-17.75 | .....         | \$17.00-17.75 |
| 200-220                      | .....     | 18.10-18.25   | 17.60-17.75   | \$17.75-18.00 | 18.00-18.25   |
| 220-240                      | .....     | 18.00-18.25   | 17.60-17.75   | 17.75-18.00   | 18.00-18.25   |
| U.S. No. 2:                  |           |               |               |               |               |
| 180-200                      | .....     | .....         | 17.25-17.75   | .....         | .....         |
| 200-220                      | .....     | .....         | 17.50-17.75   | .....         | 17.75-18.00   |
| 220-240                      | .....     | .....         | 17.50-17.75   | .....         | 17.75-18.00   |
| 240-270                      | .....     | .....         | 17.25-17.50   | .....         | .....         |
| U.S. No. 3:                  |           |               |               |               |               |
| 200-220                      | .....     | \$17.00-18.25 | 17.50-17.75   | .....         | 17.25-17.75   |
| 220-240                      | .....     | 17.00-17.25   | 17.25-17.75   | .....         | 17.25-17.75   |
| 240-270                      | .....     | 17.00-17.25   | 17.25-17.75   | .....         | 17.00-17.75   |
| 270-300                      | .....     | 16.50-17.15   | 17.00-17.35   | .....         | 16.75-17.25   |
| U.S. No. 1-2:                |           |               |               |               |               |
| 180-200                      | .....     | 17.25-17.60   | 17.75-18.25   | 17.00-17.75   | 17.00-18.00   |
| 200-220                      | .....     | 17.50-17.75   | 18.00-18.25   | 17.50-17.75   | 17.75-18.25   |
| 220-240                      | .....     | 17.50-17.75   | 18.00-18.25   | 17.50-17.85   | 17.75-18.00   |
| U.S. No. 2-3:                |           |               |               |               |               |
| 200-220                      | .....     | 17.00-17.50   | 17.50-17.75   | 17.50-17.60   | 17.25-17.50   |
| 220-240                      | .....     | 17.00-17.50   | 17.50-17.75   | 17.25-17.60   | 17.25-17.50   |
| 240-270                      | .....     | 17.00-17.50   | 17.25-17.65   | 17.00-17.50   | 16.75-17.50   |
| 270-300                      | .....     | 16.50-17.25   | 17.00-17.50   | 16.50-17.25   | 16.75-17.25   |
| U.S. No. 1-2-3:              |           |               |               |               |               |
| 180-200                      | .....     | 17.25-17.50   | 17.25-18.00   | 17.25-17.50   | 16.50-17.50   |
| 200-220                      | .....     | 17.25-17.50   | 17.75-18.00   | 17.50-17.75   | 17.25-17.50   |
| 220-240                      | .....     | 17.25-17.50   | 17.65-18.00   | 17.35-17.75   | 17.25-17.75   |
| 240-270                      | .....     | 17.00-17.50   | 17.35-17.75   | 17.25-17.50   | 16.75-17.75   |
| <b>SOWS, U.S. No. 1-2-3:</b> |           |               |               |               |               |
| 180-270                      | .....     | 16.25-16.50   | .....         | 16.25-16.50   | .....         |
| 270-330                      | .....     | 15.75-16.50   | .....         | 15.75-16.25   | 16.50-17.00   |
| 300-400                      | .....     | 15.00-16.25   | 14.75-17.00   | 15.00-16.25   | 14.50-16.00   |
| 400-550                      | .....     | 13.75-15.25   | 13.50-15.00   | 13.50-15.25   | 13.75-15.00   |

|                                          |       |             |             |             |             |
|------------------------------------------|-------|-------------|-------------|-------------|-------------|
| <b>SLAUGHTER CATTLE &amp; CALVES:</b>    |       |             |             |             |             |
| <b>STEERS, Prime:</b>                    |       |             |             |             |             |
| 900-1100                                 | ..... | 26.50-27.25 | 25.50-26.50 | 25.50-26.25 | .....       |
| 1100-1300                                | ..... | 26.25-28.00 | 25.50-26.50 | 25.50-26.25 | .....       |
| 1300-1500                                | ..... | 25.50-28.00 | 25.25-26.50 | 25.00-26.25 | .....       |
| Choice:                                  |       |             |             |             |             |
| 900-1100                                 | ..... | 24.75-26.50 | 24.00-26.50 | 24.00-25.50 | 24.00-25.75 |
| 1100-1300                                | ..... | 24.75-26.50 | 23.75-26.50 | 23.75-25.50 | 24.00-25.75 |
| 1300-1500                                | ..... | 24.25-26.25 | 23.75-26.00 | 23.50-25.50 | 24.00-25.50 |
| Good:                                    |       |             |             |             |             |
| 700-900                                  | ..... | 22.00-24.25 | 22.25-24.25 | 21.00-24.00 | 21.00-23.75 |
| 900-1100                                 | ..... | 22.25-24.75 | 22.25-24.25 | 21.00-24.00 | 21.00-23.75 |
| 1100-1300                                | ..... | 22.25-24.75 | 22.25-24.25 | 21.75-24.00 | 21.00-23.75 |
| Standard,                                |       |             |             |             |             |
| all wts.                                 | ..... | 19.00-22.25 | 20.00-22.25 | 18.00-21.00 | 18.00-21.00 |
| Utility,                                 |       |             |             |             |             |
| all wts.                                 | ..... | 17.50-19.00 | 18.00-20.00 | 16.50-18.00 | 17.00-18.00 |
| <b>HEIFERS, Prime:</b>                   |       |             |             |             |             |
| 900-1100                                 | ..... | 24.75-25.75 | 24.75-25.50 | 24.75-25.50 | .....       |
| Choice:                                  |       |             |             |             |             |
| 700-900                                  | ..... | 23.75-25.50 | 22.75-24.75 | 22.75-24.75 | 23.00-25.25 |
| 900-1100                                 | ..... | 23.50-25.50 | 22.75-25.00 | 22.75-24.75 | 23.00-24.50 |
| Good:                                    |       |             |             |             |             |
| 600-800                                  | ..... | 21.00-23.75 | 20.50-22.75 | 20.00-22.75 | 20.00-23.25 |
| 800-1000                                 | ..... | 21.00-23.50 | 17.50-20.50 | 20.00-22.75 | 20.00-23.25 |
| Standard,                                |       |             |             |             |             |
| all wts.                                 | ..... | 17.00-21.00 | 18.00-21.00 | 17.00-20.25 | 17.50-21.00 |
| Utility,                                 |       |             |             |             |             |
| all wts.                                 | ..... | 16.00-17.50 | 15.00-17.50 | 15.00-17.50 | 15.50-17.50 |
| <b>COWS, all wts.:</b>                   |       |             |             |             |             |
| Commercial                               | ..... | 15.00-16.00 | 13.25-15.75 | 14.25-15.25 | 14.25-15.00 |
| Utility                                  | ..... | 14.00-15.50 | 13.25-15.75 | 13.50-14.50 | 13.25-14.50 |
| Cutter                                   | ..... | 13.50-14.50 | 13.25-15.25 | 13.00-14.00 | 12.75-13.50 |
| Canner                                   | ..... | 12.50-13.50 | 11.50-13.25 | 12.00-13.00 | 12.00-13.00 |
| <b>BULLS (Yrags, Excl.) All Weights:</b> |       |             |             |             |             |
| Commercial                               | ..... | 17.50-18.50 | 16.25-20.50 | 18.00-18.75 | 17.50-19.00 |
| Utility                                  | ..... | 16.50-17.50 | 15.25-20.50 | 17.50-18.75 | 18.00-20.00 |
| Cutter                                   | ..... | 14.00-16.50 | 16.00-18.75 | 16.00-17.50 | 15.00-16.00 |
| <b>VEALERS, All Weights:</b>             |       |             |             |             |             |
| Ch. & pr.                                | ..... | 23.00-26.00 | 26.00       | .....       | 27.00-30.00 |
| Std. & gd.                               | ..... | 17.00-23.00 | 17.00-25.00 | .....       | 20.00-27.00 |
| <b>CALVES (500 Lbs. Down):</b>           |       |             |             |             |             |
| Choice                                   | ..... | 21.00-24.00 | .....       | .....       | 22.00-24.00 |
| Std. & gd.                               | ..... | 15.00-22.00 | .....       | .....       | 18.00-22.00 |
| <b>SHEEP &amp; LAMBS:</b>                |       |             |             |             |             |
| <b>LAMBS (110 lbs. Down):</b>            |       |             |             |             |             |
| Prime                                    | ..... | 20.50-21.00 | 21.00-21.50 | 19.00-19.50 | 19.25-19.50 |
| Choice                                   | ..... | 18.50-20.50 | 19.00-21.00 | 18.00-19.00 | 18.50-19.50 |
| Good                                     | ..... | 17.00-18.75 | 16.50-19.00 | 17.00-18.00 | 16.75-18.00 |
| <b>YEARLINGS:</b>                        |       |             |             |             |             |
| Choice                                   | ..... | .....       | 18.00-19.00 | 14.50-15.00 | 17.00       |
| Good                                     | ..... | .....       | 13.50       | 17.00-18.00 | 15.25       |
| <b>EWES (Shorn):</b>                     |       |             |             |             |             |
| Gd. & ch.                                | ..... | 4.25-5.00   | 4.00-5.00   | 2.00-4.50   | 3.00-4.25   |
| Cull & util.                             | ..... | 3.00-4.50   | 4.00-4.50   | 3.00-4.00   | 3.00-4.00   |

## HOG BUYERS EXCLUSIVELY

Geo. Hess W. E. (Wally) Farrow  
Murray H. Watkins Earl Martin

**HESS, WATKINS, FARROW & COMPANY**

Indianapolis Stock Yards • Indianapolis 21, Ind.

Telephone: MEIrose 7-5481

## CORN BELT DIRECT TRADING

Des Moines, August 10—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the U. S. Department of Agriculture:

| BARROWS & GILTS: |         |               |  |
|------------------|---------|---------------|--|
| U.S. No. 1,      | 200-220 | \$17.10@17.75 |  |
| U.S. No. 1,      | 220-240 | 17.00@17.65   |  |
| U.S. No. 2,      | 200-220 | 16.75@17.35   |  |
| U.S. No. 2,      | 220-240 | 16.75@17.35   |  |
| U.S. No. 2,      | 240-270 | 16.50@17.15   |  |
| U.S. No. 3,      | 200-220 | 16.60@17.15   |  |
| U.S. No. 3,      | 220-240 | 16.60@17.15   |  |
| U.S. No. 3,      | 240-270 | 16.30@16.90   |  |
| U.S. No. 3,      | 270-300 | 15.70@16.60   |  |
| U.S. No. 1-2,    | 200-240 | 16.90@17.65   |  |
| U.S. No. 2-3,    | 200-240 | 16.75@17.25   |  |
| U.S. No. 2-3,    | 240-270 | 16.45@17.15   |  |
| U.S. No. 2-3,    | 270-300 | 15.90@16.80   |  |
| U.S. No. 1-3,    | 180-200 | 16.75@17.10   |  |
| U.S. No. 1-3,    | 200-220 | 16.75@17.35   |  |
| U.S. No. 1-3,    | 220-240 | 16.75@17.35   |  |
| U.S. No. 1-3,    | 240-270 | 16.55@17.15   |  |

| SOWS:         |         |             |  |
|---------------|---------|-------------|--|
| U.S. No. 1-3, | 270-330 | 15.10@16.40 |  |
| U.S. No. 1-3, | 330-400 | 14.35@15.90 |  |
| U.S. No. 1-3, | 400-550 | 12.65@14.90 |  |

Corn Belt hog receipts, as reported by the USDA:

|             | This week | Last week | Last year |
|-------------|-----------|-----------|-----------|
| Aug. 4 ...  | 60,000    | 50,000    | 57,000    |
| Aug. 5 ...  | 47,000    | 41,000    | 49,000    |
| Aug. 6 ...  | 29,000    | 34,000    | 30,000    |
| Aug. 8 ...  | 58,000    | 53,000    | 68,000    |
| Aug. 9 ...  | 71,000    | 57,000    | 62,000    |
| Aug. 10 ... | 50,000    | 52,000    | 54,000    |

## LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Aug. 9 were as follows:

| CATTLE:               |         | Cwt.          |
|-----------------------|---------|---------------|
| Steers, choice        | ...     | \$24.50@26.00 |
| Steers, good          | ...     | 21.50@23.50   |
| Heifers, gd. & ch.    | ...     | 22.50@24.25   |
| Cows, util., & com'l. | ...     | 13.25@14.75   |
| Cows, can. & cut.     | ...     | 11.00@13.50   |
| Bulls, util. & com'l. | ...     | 15.00@17.50   |
| VEALERS:              |         |               |
| Good & choice         | ...     | 18.00@22.00   |
| Calves, gd. & ch.     | ...     | 18.00@21.00   |
| BARROWS & GILTS:      |         |               |
| U.S. No. 1,           | 200/220 | 17.60@17.75   |
| U.S. No. 3,           | 220/240 | 17.00@17.50   |
| U.S. No. 3,           | 240/270 | 17.00@17.50   |
| U.S. No. 3,           | 270/300 | 17.00@17.25   |
| U.S. No. 1-2,         | 180/200 | 16.75@17.75   |
| U.S. No. 1-2,         | 200/240 | 15.00@17.75   |
| U.S. No. 2-3,         | 200/220 | 17.00@17.50   |
| U.S. No. 2-3,         | 220/240 | 17.00@17.50   |
| U.S. No. 2-3,         | 240/270 | 17.00@17.50   |
| U.S. No. 1-3,         | 180/200 | 16.50@17.50   |
| U.S. No. 1-3,         | 200/220 | 17.00@17.50   |
| U.S. No. 1-3,         | 220/240 | 17.00@17.50   |
| U.S. No. 1-3,         | 240/270 | 17.25@17.50   |

| SOWS, U.S. No. 1-3: |     |             |
|---------------------|-----|-------------|
| 270/330 lbs.        | ... | 16.00@16.50 |
| 330/400 lbs.        | ... | 15.00@16.00 |
| 400/550 lbs.        | ... | 14.00@15.25 |
| LAMBS:              |     |             |
| Choice & prime      | ... | 18.00@19.75 |
| Good & choice       | ... | 17.00@18.00 |

## LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Aug. 9 were as follows:

| CATTLE:             |         | Cwt.          |
|---------------------|---------|---------------|
| Steers, choice      | ...     | \$24.50@25.35 |
| Steers, good        | ...     | 22.00@24.00   |
| Heifers, gd. & ch.  | ...     | 22.00@25.00   |
| Cows utility        | ...     | 13.75@15.00   |
| Cows, can. & cut.   | ...     | 11.00@13.50   |
| BARROWS & GILTS:    |         |               |
| U.S. No. 1-2,       | 200/250 | 18.00@18.25   |
| U.S. No. 1-3,       | 190/240 | 17.75@18.00   |
| U.S. No. 3-2,       | 190/265 | 17.40@17.75   |
| SOWS, U.S. No. 2-3: |         |               |
| 290/355 lbs.        | ...     | 16.00@16.50   |
| 390/525 lbs.        | ...     | 13.50@15.75   |
| LAMBS:              |         |               |
| Choice & prime      | ...     | 19.00@20.75   |
| Good & choice       | ...     | 17.50@19.50   |

## LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Aug. 9 were as follows:

| CATTLE:               |         | Cst.          |
|-----------------------|---------|---------------|
| Steers, choice        | ...     | \$24.50@25.50 |
| Steers, good          | ...     | 22.50@24.00   |
| Heifers, gd. & ch.    | ...     | 22.00@24.00   |
| Cows, util. & com'l.  | ...     | 13.50@15.00   |
| Cows, can. & cut.     | ...     | 12.00@14.50   |
| Bulls, util. & com'l. | ...     | 17.00@18.50   |
| VEALERS:              |         |               |
| Choice & prime        | ...     | 25.00@26.00   |
| Good & choice         | ...     | 23.00@25.00   |
| Stand. & good         | ...     | 19.00@23.00   |
| BARROWS & GILTS:      |         |               |
| U.S. No. 1,           | 200/220 | 18.00@18.25   |
| U.S. No. 3,           | 200/220 | 17.25@17.50   |
| U.S. No. 3,           | 220/240 | 17.25@17.50   |
| U.S. No. 3,           | 240/270 | 17.00@17.25   |
| U.S. No. 3,           | 270/300 | 16.25@17.00   |
| U.S. No. 1-2,         | 180/200 | 17.50@18.00   |
| U.S. No. 1-2,         | 200/220 | 17.75@18.00   |
| U.S. No. 1-2,         | 220/240 | 17.75@18.00   |
| U.S. No. 2-3,         | 220/240 | 17.50@17.75   |
| U.S. No. 2-3,         | 240/270 | 17.00@17.50   |
| U.S. No. 2-3,         | 270/300 | 16.50@17.25   |
| U.S. No. 1-3,         | 180/200 | 17.25@17.75   |
| U.S. No. 1-3,         | 200/220 | 17.50@17.85   |
| U.S. No. 1-3,         | 220/240 | 17.50@17.85   |
| U.S. No. 1-3,         | 240/270 | 17.25@17.75   |

| SOWS, U.S. No. 1-3: |     |             |
|---------------------|-----|-------------|
| 270/330 lbs.        | ... | 15.75@16.25 |
| 330/400 lbs.        | ... | 14.75@15.75 |
| 400/550 lbs.        | ... | 14.00@14.75 |

| LAMBS:         |     |             |
|----------------|-----|-------------|
| Choice & prime | ... | 18.00@21.00 |
| Good & choice  | ... | 16.00@18.00 |

## LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Aug. 9 were as follows:

| CATTLE:               |         |               |
|-----------------------|---------|---------------|
| Steers, ch. & pr.     | ...     | \$24.50@26.00 |
| Steers, good          | ...     | 22.00@24.50   |
| Steers, std. & gd.    | ...     | 20.00@22.50   |
| Heifers, ch. & pr.    | ...     | 24.50@26.00   |
| Heifers, good         | ...     | 21.50@24.00   |
| Cows, util. & com'l.  | ...     | 14.00@14.50   |
| Cows, can. & cut.     | ...     | 12.50@14.50   |
| Bulls, util. & com'l. | ...     | 18.00@18.50   |
| Vealers, gd. & Ch.    | ...     | 20.00@23.00   |
| Calves, gd. & ch.     | ...     | 18.00@22.00   |
| BARROWS & GILTS:      |         |               |
| U.S. No. 1-2,         | 200/220 | 17.35@17.75   |
| U.S. No. 1-2,         | 220/240 | 17.35@17.75   |
| U.S. No. 2-3,         | 200/220 | 17.00@17.25   |
| U.S. No. 2-3,         | 220/240 | 17.00@17.25   |
| U.S. No. 2-3,         | 240/270 | 17.00@17.25   |
| U.S. No. 2-3,         | 270/300 | 16.75@17.00   |
| U.S. No. 1-3,         | 180/200 | 17.00@17.25   |
| U.S. No. 1-3,         | 200/220 | 17.25@17.50   |
| U.S. No. 1-3,         | 220/240 | 17.25@17.50   |
| U.S. No. 1-3,         | 240/270 | 17.25@17.35   |

| SOWS, U.S. No. 1-3: |     |             |
|---------------------|-----|-------------|
| 180/330 lbs.        | ... | 15.75@16.50 |
| 330/400 lbs.        | ... | 14.75@15.75 |
| 400/550 lbs.        | ... | 13.75@15.00 |

| LAMBS:         |     |             |
|----------------|-----|-------------|
| Choice & prime | ... | 17.00@19.50 |
| Good & choice  | ... | 15.50@17.00 |

## LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Aug. 9 were as follows:

| CATTLE:               |         |               |
|-----------------------|---------|---------------|
| Steers, gd. & ch.     | ...     | \$22.50@25.50 |
| Steers, util. & std.  | ...     | 18.00@22.00   |
| Heifers, gd. & ch.    | ...     | 21.50@24.00   |
| Heifers, util. & std. | ...     | 16.00@21.00   |
| Cows, util. & com'l.  | ...     | 12.00@16.00   |
| Cows, can. & cut.     | ...     | 10.00@14.00   |
| Bulls, util. & com'l. | ...     | 17.00@18.50   |
| VEALERS:              |         |               |
| Choice                | ...     | 26.00@27.00   |
| Good & choice         | ...     | 22.00@26.00   |
| Calves, gd. & ch.     | ...     | 19.00@22.00   |
| BARROWS & GILTS:      |         |               |
| U.S. No. 1,           | 200/230 | 18.00         |
| U.S. No. 1-2,         | 190/240 | 17.50@17.75   |
| U.S. No. 2-3,         | 190/250 | 17.25@17.50   |
| U.S. No. 2-3,         | 250/290 | 16.75@17.00   |
| SOWS, U.S. No. 2-3:   |         |               |
| 300/400 lbs.          | ...     | 14.00@14.75   |
| 400/600 lbs.          | ...     | 13.75@14.00   |
| LAMBS:                |         |               |
| Choice & prime        | ...     | 20.00@21.50   |
| Good & choice         | ...     | 17.00@20.00   |

## WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended Aug. 6, 1960 (totals compared), as reported by the U. S. Department of Agriculture:

| City or Area                               | Cattle  | Calves | Hogs      | Sheep   |
|--------------------------------------------|---------|--------|-----------|---------|
| Boston, New York City area <sup>1</sup>    | 11,456  | 11,581 | 38,866    | 38,896  |
| Baltimore, Philadelphia                    | 8,419   | 2,190  | 19,241    | 3,637   |
| Cincy., Cleve., Detroit, Indpls.           | 19,536  | 5,007  | 105,752   | 17,738  |
| Chicago area                               | 17,026  | 5,187  | 28,734    | 5,934   |
| St. Paul-Wis. areas <sup>2</sup>           | 29,412  | 11,785 | 82,538    | 11,587  |
| St. Louis area <sup>3</sup>                | 11,537  | 1,886  | 64,527    | 4,037   |
| Sioux City-So. Dak. area <sup>4</sup>      | 22,509  | ...    | 69,670    | 15,876  |
| Omaha area <sup>5</sup>                    | 39,039  | 168    | 67,998    | 15,940  |
| Kansas City                                | 15,836  | ...    | 27,237    | ...     |
| Iowa-So. Minnesota <sup>6</sup>            | 34,749  | 5,924  | 230,583   | 27,922  |
| Louisville, Evansville, Nashville, Memphis | 6,863   | 3,325  | 51,514    | ...     |
| Georgia-Florida-Alabama area <sup>7</sup>  | 8,000   | 5,709  | 21,744    | ...     |
| St. Joseph, Wichita, Okla. City            | 20,426  | 1,227  | 32,998    | 9,843   |
| Ft. Worth, Dallas, San Antonio             | 11,260  | 6,318  | 11,406    | 21,154  |
| Denver, Ogden, Salt Lake City              | 17,072  | 241    | 13,106    | 30,861  |
| Los Angeles, San Fran. areas <sup>8</sup>  | 27,541  | 1,231  | 20,086    | 34,886  |
| Portland, Seattle, Spokane                 | 8,017   | 352    | 13,207    | 10,094  |
| GRAND TOTALS                               | 308,698 | 62,131 | 899,209   | 248,405 |
| Totals same week 1959                      | 286,536 | 56,289 | 1,021,800 | 211,788 |

<sup>1</sup>Includes Brooklyn, Newark and Jersey City. <sup>2</sup>Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. <sup>3</sup>Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. <sup>4</sup>Includes Sioux Falls, Huron, Mitchell, Madison, and Watertown, S. Dak. <sup>5</sup>Includes Lincoln and Fremont, Neb., and Glenwood, Iowa. <sup>6</sup>Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. <sup>7</sup>Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. <sup>8</sup>Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

## LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended July 30 compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

|            | GOOD STEERS |         | VEAL CALVES |           | HOGS*   |         | LAMBS   |         |
|------------|-------------|---------|-------------|-----------|---------|---------|---------|---------|
|            | All wts.    | 1960    | 1959        | Gd. & Ch. | 1960    | 1959    | Good    | 1960    |
| Toronto    | \$23.50     | \$25.50 | \$28.39     | \$30.38   | \$26.00 | \$24.25 | \$23.98 | \$23.20 |
| Montreal   | 22.41       | 23.55   | 25.33       | 28.35     | 26.51   | 24.15   | 22.12   | 21.60   |
| Winnipeg   | 22.61       | 24.80   | 26.66       | 28.85     | 24.25   | 21.62   | 18.90   | 19.00   |
| Calgary    | 20.30       | 23.15   | 23.90       | 28.50     | 23.20   | 20.62   | 18.10   | 17.70   |
| Edmonton   | 21.20       | 22.65   | 26.30       | 26.00     | 23.25   | 20.65   | 18.50   | 18.80   |
| Lethbridge | 20.80       | 22.60   | 21.25       | 27.50     | 23.25   | 20.65   | 17.00   | 18.00   |
| St. Albert | 21.35       | 22.37   | 23.40       | 26.00     | 23.20   | 20.50   | 17.50   | 17.00   |
| Moose Jaw  | 21.80       | 22.50   | 24.30       | 26.00     | 23.50   | 20.50   | 17.75   | 17.50   |
| Saskatoon  | 21.60       | 23.10   | 23.75       | 27.00     | 23.50   | 20.50   | 17.75   | 17.25   |
| Regina     | 20.50       | 22.25   | 22.00       | 27.00     | 23.50   | 20.50   | ...     | 18.75   |

\*Canadian government quality premium not included.

## SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga.; Dothan, Ala., and Jacksonville, Fla., week ended Aug. 6:

|                               | Cattle and Calves | Hogs   |
|-------------------------------|-------------------|--------|
| Week ended Aug. 6 (estimated) | 3,300             | 13,750 |
| Week previous (six days)      | 3,408             | 11,307 |
| Corresponding week last year  | 2,183             | 13,234 |

## CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended July 30, compared:

|                          | Week ended July 30 | Same week 1959 |
|--------------------------|--------------------|----------------|
| CATTLE                   |                    |                |
| Western Canada           | 19,592             | 17,569         |
| Eastern Canada           | 16,491             | 14,319         |
| Totals                   | 36,083             | 31,888         |
| HOGS                     |                    |                |
| Western Canada           | 43,140             | 61,791         |
| Eastern Canada           | 52,338             | 70,703         |
| Totals                   | 95,478             | 132,494        |
| All hog carcasses graded |                    |                |
|                          | 105,457            | 141,470        |
| SHEEP                    |                    |                |
| Western Canada           | 3,996              | 3,631          |
| Eastern Canada           | 4,729              | 5,826          |
| Totals                   | 8,725              | 9,457          |

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ended Aug. 5:

|            | Cattle | Calves | Hogs  | Sheep |
|------------|--------|--------|-------|-------|
| Los Ang.   | 3,500  | 550    | 775   | 25    |
| Stockton   | 2,600  | 350    | 1,000 | 800   |
| N. P'tland | 2,300  | 325    | 2,000 | 3,900 |



# Mepaco

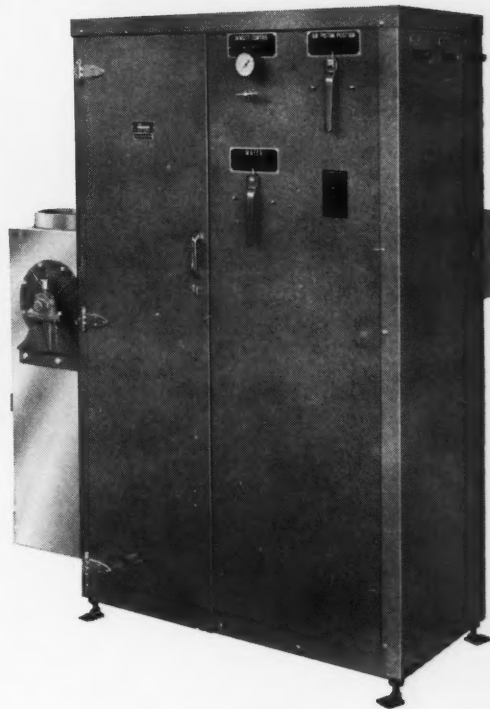
## SMOKE GENERATORS

### Mepaco Friction Smoke Generator

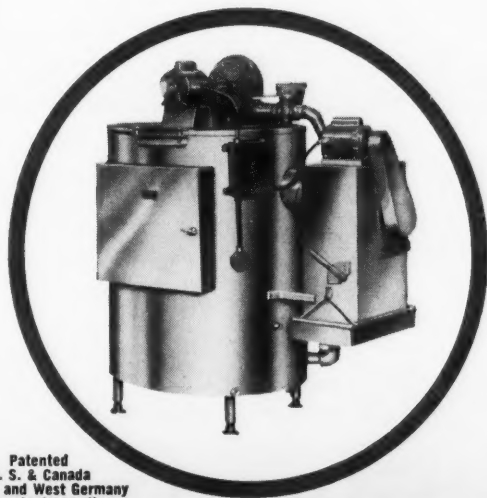
produces smoke by friction applied to a block of wood. This type of equipment has been particularly valuable when there is a problem in procuring, storing or handling sawdust. Meat Packers Equipment Company owns all patents and is the exclusive manufacturer of friction type smoke generators. From all the methods developed and tried, Mepaco has engineered a completely efficient friction smoke generator which functions as follows:

An air piston forces a 6" x 6" x 36" hardwood timber against a friction wheel which is mounted on a heavy shaft with heavy-duty ball bearings. The wheel is rotated by V-belts from a 5 HP motor. This engineering principle avoids transferring heat direct to the motor, thereby preventing frequent break-downs and extravagant maintenance.

A fan draws the smoke across a pan of water and through a stainless steel, water-sprayed filter.



Patented  
U. S. & Canada  
Other patents pending



Patented  
U. S. & Canada  
Austria and West Germany  
Other patents pending.

### Mepaco Tipper Smoke Generator

Available in Three Sizes

#### For Use With Sawdust

If you prefer sawdust, Mepaco Tipper Smoke Generator is reliable, tried and proven the world's most popular method of generating smoke.

Eastern Representative

JULIAN ENGINEERING CO., 5129 N. DAMEN Ave., Chicago 25

**MEAT PACKERS EQUIPMENT CO.**  
1236 - 49th AVENUE - OAKLAND 1, CALIFORNIA



## OLD DANIELS WRAPS NEVER DIE

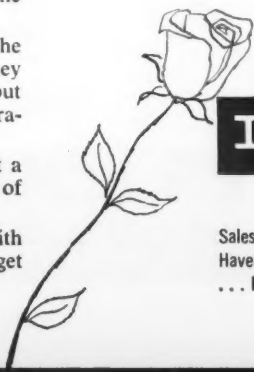
*(They go on to glory in your sales curve)*

Anyway, it's the sale itself we live for, not the ceremony and decorations afterward.

Daniels wraps bring a little extra brightness into the fray—sharper reproduction and crisper color. They give you an edge at the market place because we put more into them, from choice of paper to preparation of plates and final runoff.

You'll find that every Daniels wrap is usable. Not a one is blurred or "off-target"—proof, we think, of a fairly high order of craftsmanship.

Give us a call. We think you'll be delighted with our service, our prices—and the response you get at the point of sale!



*This is the freshness  
you capture in a Daniels wrap.*

**DANIELS**  
MANUFACTURING COMPANY  
RHINELANDER, WISCONSIN

Sales offices: Rhinelander, Wisconsin . . . Chicago, Illinois . . .  
Haverford, Pennsylvania . . . Akron, Ohio . . . Omaha, Nebraska  
. . . Dallas, Texas . . . Los Angeles, California

# The Meat Trail...



**NEWLY-ELECTED** secretary-treasurer of National Renderers Association, Chicago, is Elizabeth Stecher, shown with John J. Hamel, jr., NRA executive director. A native of Chicago, Miss Stecher joined NRA last April. She previously had been an administrative aide on government contracts in chemistry department of Columbia University. Hamel recently returned from three-month trip in Europe under joint sponsorship of NRA-USDA.

## Armour to Build Beef, Lamb Plant Near Twin Falls, Ida.

Armour and Company, Chicago, will build a beef and lamb slaughtering plant near Twin Falls, Ida., president WILLIAM WOOD PRINCE announced. Construction of the new plant, which will slaughter 1,200 to 1,300 cattle and up to 6,000 lambs per week, will begin as soon as detailed plans can be developed. Armour hopes to start operations within a year.

The plant will be located in Magic Valley, 12 miles east of Twin Falls, where a large number of fed cattle and lambs are produced and shipped outside the area for slaughter. Armour has an option on a 117-acre site for the new facility.

"Establishment of a government inspected plant in Magic Valley will provide an outlet for livestock which now must be transported for long distances," said J. R. KEMP, general manager of the Armour-owned King Packing Co. plant in Nampa, Ida., who also will manage the new plant.

The one-story plant will be flexible so more lambs can be handled in peak seasons and cattle slaughter can be increased at other times. Initial employment will be about 100 persons. The plant will be part of Armour's western area, headquartered in San Francisco. W. A. COON is vice president and general manager of Armour foods in the area.

## Dr. Pals Named Director Of Meat Inspection Division

Dr. CLARENCE H. PALS, associate director of the Meat Inspection Division, Agricultural Research Service, U. S. Department of Agriculture, since 1947, has been appointed director of the division, effective September 1. In his new position, he will be in charge of all federal inspection of meat and meat products. He succeeds Dr. ALBERT R. MILLER, who is retiring to establish his own consulting business.

Born in 1907 in Meservey, Ia., Dr. Pals grew up on a general livestock farm. After attending Iowa State Teachers College, he taught rural school for a year and then helped his father on the family farm until he entered Iowa State College, where he was awarded the degree of doctor of veterinary medicine in 1932. He operated a general veterinary practice at Thornton, Ia., for about six months.

Dr. Pals joined the USDA in November, 1932, as a veterinary meat inspector at Chicago. Subsequent field assignments took him to Fort Dodge, Ia. (1934-39), and to Estherville, Ia. (1939-40). In January, 1940, he was named assistant inspector in charge of meat inspection at Sioux City, Ia., and in 1941 he went to New York, also as assistant inspector in charge. He went to Washington, D. C., in June, 1944, as assistant to the chief of the meat inspection service in the former Bureau of Animal Industry. In November of the same year, he was named chief of the trade label section. The USDA's superior service award was presented to Dr. Pals in 1955.

He is vice president of the International Association of Veterinary Food Hygienists, past chairman of the food hygiene committee of the American Veterinary Medical Association and a member of the Commission for Foreign Veterinary Graduates and represents the USDA on the Office of Civil Defense Mobilization committee on specialized personnel. Dr. Pals is married and has a daughter and a son, CALVIN, who is a veterinarian with the U. S. Army Veterinary Corps.

Dr. A. R. Miller, the retiring MID



DR. C. H. PALS

chief, served as director of the division for 16 of his more than 30 years in federal meat inspection. In his new business, he will be a consultant to the meat packing industry on problems in connection with its various relations with the government. His address will be P. O. Box 262, Falls Church, Va. The telephone number is Jefferson 2-1930.

## PLANTS

Tommy Borders Restaurant Service, Inc., Louisville meat purveyor, has purchased a former sausage plant at Floyd and Washington in that city from The Klarer Co., Louisville, for \$100,000. Klarer bought the plant in 1956 from Mickelberry's Food Products Co., Chicago. Borders, now at 119 W. Jefferson, plans to expand its operation in the newly-acquired plant.

George Boepple Co., Worcester, Mass., has been sold to four businessmen: JOHN P. GATELY, a Boston insurance broker; JAMES A. FREANEY, a general contractor in Boston, and JOHN J. MELICAN and ANTHONY J. SALVIDIO, both of Worcester. Melican is an attorney and Salvidio is a public accountant. The sale was made by FREDERICK H. BAUER, president and treasurer of the Boepple firm and sole stockholder. Gately said the new owners will begin a \$100,000 modernization program that will include installation of a new smokehouse, kitchen and packaging machinery. The num-



**AUSTRALIAN VISITOR** Frank Kalyk, managing director of Belmore High Class Smallgoods, Pty. Ltd., Sidney, is shown with Felix E. Healy, president of Bert Packing Co., Chicago, during tour of Bert plant. Kalyk has been in U. S. for several months, inspecting various packing and sausage plant operations and purchasing equipment for his own plant.



ber of employees, currently 13, will be gradually increased, beginning with enlargement of the sales force. Melican will be president of the firm and Gately will be treasurer and operating head.

Open house was held recently at the new sausage plant of Duffey-Bridges Sausage Co. at 615 Boat-landing rd., Bowling Green, Ky. The completely air-conditioned plant has 4,500 sq. ft. of working space and is of concrete and masonry construction. The plant will employ 17 persons. RAYMOND BRIDGES is a principal in the concern.

Walti, Schilling & Co., Inc., meat packer in Santa Cruz, Cal., recently resumed operations after having been closed for several months. Wolfson Brothers, large farmers and cattle feeders of Los Banos, Cal., have purchased the interest of the Petersen estate and ALLAN PETERSEN in the packing firm. EUGENE RANCONI will retain his interest in the company and will continue as general manager.

Washington Beef Co., Inc., New York City, has purchased the adjoining structure at 571 Ninth ave.

Swift & Company, Chicago, has awarded a contract for construction of a meat packing plant at Rochelle, Ill., to J. L. Simmons & Co., Chicago. Work is expected to start immediately. Cattle and hogs will be processed at the plant, in addition to the preparation of smoked meats and a variety of sausage. Swift says there will be 600 to 700 employees at the plant, which is expected to cost in excess of \$5,000,000. The building project will include a main processing building, an office building, facilities for by-products, mechanical and engine room, an animal feed processing building and a garage.

## JOBS

The appointment of ALLEN VINSON as sausage promotion manager at



ALLEN VINSON

Stark, Wetzel & Co., Inc., Indianapolis, has been announced by JOSEPH BUSCEMI, vice president and director of marketing for the firm. An employee of Stark, Wetzel since 1949, Vinson started in the pork shipping department and was transferred to the sales department in 1955. In 1957, he was promoted to sales supervisor of the northern di-



STAR SALESMAN Simon Katz (left), southern-southwestern sales manager for A. Michaud Co., Philadelphia purveyor, receives key to 1960 air-conditioned Buick Invicta. Katz was awarded car in recognition of his outstanding sales record in firm's last fiscal year. Making presentation is Herbert Holz, president of Holz Buick, located in Virginia Beach, Va.

vision, a position he held until his latest assignment. Buscemi also announced the promotion of DON CHANDLER to the position of sales supervisor of the north central territory. Chandler has been with the firm since 1950, when he started as a shipper.

DR. JACK C. TRAUTMAN, formerly an assistant professor of dairy technology at Ohio State University, Columbus, has joined the research department of Oscar Mayer & Co., Madison, Wis.

Swift & Company, Chicago, has announced the appointment of H. M. SEIDEL as manager of the company's Cleveland, O., grocery sales unit, succeeding LOUIE STRUDER, who goes on special assignment until his retirement in November. Seidel, a Swift employee since 1942, has served in the grocery sales department since it was established in 1958.

## TRAILMARKS

MORRIS SEGEL, president of Wisconsin Packing Co., Milwaukee, has announced a \$5,000 grant to the University of Wisconsin for the construction of a cancer research laboratory in the veterinary science building to be built soon at the university, situated in Madison.

The 15th National Institute for Farm Safety, held recently at Rhineland, Wis., cited Oscar Mayer & Co., Madison, Wis., for its rural youth programs in safety. The Oscar Mayer program includes the financing of booklets on safety and sponsorship of a contest for local chap-

ters of the Future Farmers of America. ROY ORMOND, assistant livestock promotion manager for Oscar Mayer, told institute delegates that the meat packing firm "is impressed with the fact that farming is not a very safe business."

RONALD I. SIEBEN, head cattle buyer for The Rath Packing Co., Waterloo, Ia., has been named president of the Iowa State University Alumni Association, Ames, Ia. Sieben was graduated from the university in 1934.

ISADORE FLEEKOP, president of Fleekop's Wholesale Meats, Philadelphia, has been elected to the board of the United Hebrew Schools and Yeshivos in that city.

Gerlach Meat Co., Inc., 2640 Linwood ave., Shreveport, La., has been granted a charter of incorporation listing capital stock of 100 no par value shares.

Secretary of Agriculture EZRA TAFT BENSON has been elected to the Agricultural Hall of



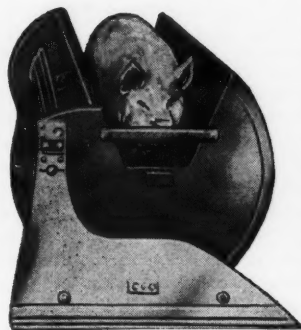
E. T. BENSON

Fame, maintained by the Saddle and Sirloin Club at the Chicago Union Stock Yards. ALBERT K. MITCHELL, New Mexico rancher and chairman of the Saddle and Sirloin Club's portrait committee, said that Secretary Benson's election was "in tribute to his unswerving integrity of purpose and principles" in accordance with



VISITING executive-secretary of Ceylon Chamber of Industries Leslie Fernando (left), who is currently touring United States to observe meat packing industry, listens to explanation of structure and functions of the American Meat Institute, Chicago, by AMI assistant director of public information Cholm G. Houghton.

## Portable Schermer Hog Lift and Humane Stunner



The portable Schermer Hog Lift, in combination with the Schermer Stunner, is the most economical, humane slaughtering device in the industry!

Hog enters lift and then his forelegs automatically operate a spring that causes the bottom to drop. Now the hog is in a firmly wedged position and cannot move.

After the hog is stunned with either one of the Schermer Humane Stunners, the lift is tilted by operating a side lever, and the hog is ejected on to the floor or a conveyor system. Lift and hinged bottom then automatically return to original position.

OVER 200 HOGS PER HOUR CAPACITY.

### NEW SCHERMER ONE SECOND ELECTRICAL HOG STUNNER

Plant tested. Complete unit \$450.00. No restrainer or other accessories needed.



**ONLY SCHERMER  
FOR STEERS,  
COWS, BULLS, HOGS**

**FOR CALVES,  
SHEEP AND HOGS**

Only when buying Schermer will you profit from over 30 years experience in building humane electrical and mechanical stunning devices. Save money. Investigate now, phone, wire or write to

**ALFA INTERNATIONAL CORPORATION**

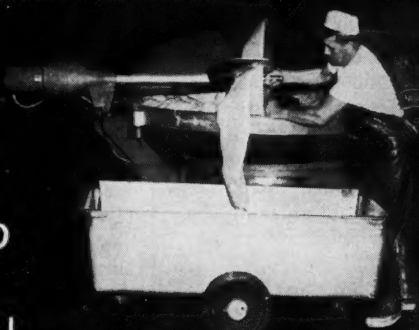
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Telephone LExington 2-9834



## BETTER MEAT PRODUCTS-LESS WORK WERNER CUTTER-MIXER

**CUTTER  
AND  
MIXER  
COMBINED  
IN ONE  
MACHINE!**



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### WERNER CUTTER-MIXER (CUTTENA)

This streamlined, easy-to-clean meat cutter with built-in mixer will improve your product and lessen your work. Cuts, chops, mixes and homogenizes, all in one operation. No separation of fat; no hand-turning of meat. Push-button controls placed for operator's safety and convenience. Individual motor drives; turret-mounted bowl—years of trouble-free operation. Two speeds on cutter; two on bowl. Bowl operates independently of cutter and mixer. Dial revolution counter; removable thermometer. Unloads cleanly, without a trough. Air-lifted cover; stainless mixer and cutter blades. A new performance champion in its field; booklet and specifications on request.

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at **LOWER COST...**



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Pennies spent for Brookwood Pork Sausage Seasoning turn into dollars of profit. Yes, packers everywhere are discovering the sound economy of using Brookwood Seasoning. It means "top flavor" and brighter color—and that means "top sales" at "top dollar".

**Brookwood  
"Top Quality"  
INSURES**

**TOP  
SALES**

Write, wire or phone us today for complete details on a Brookwood Sausage program for you!

**BASIC FOOD MATERIALS  
INC.**

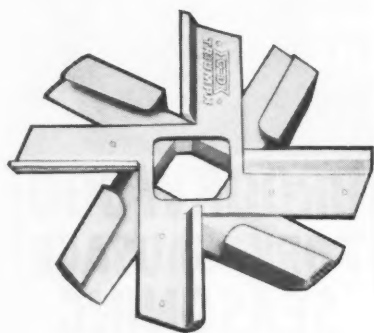
853 State St. • Vermillion, Ohio  
PHONE: WO 7-3121

*Good Seasoning  
Is Basic*

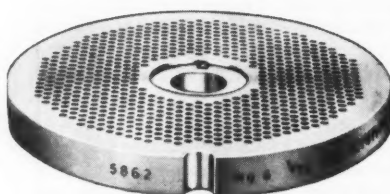
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### UNIFORM SAUSAGE GRINDS!



C-D KNIVES



C-D GRINDERS

You can't see the *extra* precision in Speco knives and grinder plates—but in more than three decades of use, these remarkable Speco products have proved their ability to outperform and outlast other knives and plates wherever they have been used.

We'd like to emphasize how important this experience and skill is to your profits.

Because we manufacture such a complete line, you need only tell us the kind of product you want to make (and the make and model of your grinder, of course). Whether it is a standard product or an unusual one, we can easily recommend the combination of plates and knives you need to do the job at lowest cost. For chunk cutting or fine emulsions

... for exceptionally clean cuts on rough cuts ... for tough and sinewy meat or for fat ... there is always a standard Speco plate and knife backed by the amazing Speco 5-year guarantee.



let us show you how we can  
cut your grinding costs now by  
reducing down-time, by  
lowering your grinding costs,  
by producing the most uniform  
grinds you have ever seen.

# SPECO inc.

THE SPECIALTY  
MANUFACTURERS

3946 WILLOW ROAD

SCHILLER PARK, ILLINOIS

Write, wire  
or phone

the club's traditions. An oil portrait of Secretary Benson, to be painted by DEAN FAWCETT of New York City, will be presented to the Agricultural Hall of Fame at a November 29 dinner in the Saddle and Sirloin Club.

BRUCE HARDING has been named eastern area supervisor of the livestock market news service, a branch of the Livestock Division, Agricultural Marketing Service, U.S. Department of Agriculture. He succeeds ROY ROCKENBACH, who recently was appointed chief of the market news branch. In his new position, Harding, who has a degree in animal husbandry from the University of Minnesota, will supervise the work of USDA reporters covering livestock and meat market news in the area east of the Mississippi River. He has been with the livestock market news service for 16 years and was in charge of the office at Sioux City, Ia., before his latest promotion.

ROLAND L. (SONNY) MAPELLI of H. Mapelli & Son, Denver meat packer, has announced his withdrawal as a candidate for the Colorado state Senate. According to Mapelli, the pressures involved in building the new Mapelli plant in north Denver preclude the possibility of his running for office. Mapelli was an unsuccessful candidate for mayor of Denver in 1959.

JOHN S. SANDIFER, head chemist at Swift & Company's Fort Worth laboratories, retired recently. Sandifer began work as an assistant chemist at the Fort Worth laboratories in 1917 after receiving the B.S. degree in chemistry from the University of South Carolina.

### DEATHS

BENJAMIN FRANKLIN HORMEL, 83, a retired executive vice president of Geo. A. Hormel & Co., Austin, Minn., and brother of the founder, died in Los Angeles.

ARTHUR I. HALL, 70, a principal in Hall Brothers, Inc., meat packing firm in Olmsted Falls, O., died recently. The packinghouse was started by Hall's father, FRANK, and now is operated by Hall's two sons, IRVIN AND FLORIAN.

PAUL MCBRIDE, head hog buyer for the Clougherty Packing Co., Los Angeles, passed away. McBride was a veteran of the western meat packing industry. He served with The Cudahy Packing Co., Omaha, for many years when it operated a slaughtering plant in Los Angeles. He joined Clougherty as head hog buyer upon leaving Cudahy.



# CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$3.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

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## HELP WANTED

**SPICE & SEASONING TECHNOLOGIST**  
Challenging opportunity for product development. Expanding national spice and seasoning firm desires graduate chemist experienced in allied food industry. Salary commensurate with training and experience. Many benefits. Company develops and manufactures ingredients for food processors. Send resume to  
W. C. Hansen  
c/o ARCHIBALD & KENDALL, INC.  
487 Washington Street New York 13, N. Y.

**KILL FLOOR MAN:** Experienced all-round man wanted for old, well established, well equipped full line packing plant, Montana location. Ideal spot for good man who wants steady, year-round work, and who likes living in the smaller community near top hunting-fishing spots. Please write, giving full details and salary expected in first letter. Address Box W-370, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**DUE TO ADVANCEMENT:** Of personnel, nationally known seasoning company offers an excellent opportunity in an established Illinois territory. Desires aggressive and experienced man with complete knowledge of restaurant and institutional products. Salary commensurate with background and past experience. Please submit resume of past experience and references to Box W-371, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ACCOUNTANT:** Experienced in packing house procedure. Excellent paying position. Permanent. At Topeka, Kansas. State experience, age. Definitely confidential. Apply to Mr. Burton Hill, c/o Hill Packing Company, Topeka, Kansas.

## MISCELLANEOUS

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### CATTLE CUSTOM SLAUGHTERING

WILL GIVE THE DROP OR KEEP IT. ANY NUMBER OF HEAD. FEDERALLY INSPECTED PLANT IN CHICAGO. BIG SUPPLY.

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**POCKET STEELS:** For promotional purposes available for sale. Your trade name can be engraved at reasonable cost. Write for further information to P. O. Box 386, Hamilton, Ontario, Canada

**PIG PARLOR:** Producing 1500 annually. 700 on hand. Home and 60 acres of ground. All modern. **LOWELL DUNIGAN**, Owensville, Indiana (hog farm)

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**CHICAGO AREA:** Finest quality, Holland canned ham line. Will be in Chicago for A.M.I. convention, Sept. 16 to 18. Available for visit to your place of business. W-375, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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THE NATIONAL PROVISIONER, AUGUST 13, 1960

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### MACHINERY FOR MEAT PACKERS—

RENDERERS—SAUSAGE PROCESSORS  
and ALLIED FOOD INDUSTRIES

### AVAILABLE FOR IMMEDIATE SALE OR LONG TERM LEASE

Three (3)—1960 International Trucks, Model B 160, 9 foot aluminum peddler-type bodies. M-20 Thermo-King units with electric standby. Six (6) inches of insulation in roof, sides and floor. Capable of maintaining zero temperature. Two months old. Very low mileage.

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### 16,000 to 2,000 lb Payloads

### Reconditioned

Three GMC 1958 455 16' Refrigerated Vans  
One Dodge 1958 C138 14' Refrigerated Van  
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Six Plymouth Savoy Sedans  
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**ONE—SEELBACH CUT MIX** 400 lb. capacity used less than two years. In good condition. FS-372, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ONE—U. S. SLICING MACHINE:** Heavy duty bacon slicer, Model #5, in good condition, f.o.b. Illinois. FS-374, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ONE—BUFFALO SILENT CUTTER** Model #65B, reconditioned, f.o.b. Mississippi. FS-373, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**FOR SALE:** 1959 one ton Ford Truck. All steel refrigerated body. Self contained Freon Unit. New motor in truck. **COLOMA MEAT PRODUCTS**, Box 6, Coloma, Wisconsin.

**FOR SALE:** 1—Boss Shredder #35 including 40 H.P. motor. 1—Filter press 24 plate-agitating tank. 3—Electronic end point indicators. 1—Boss jacketed head cooker 5 ft. x 10 ft. 25 H.P. motor starter. Reasonable. Must sell. FS-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

### SACRIFICE SALE!

Approximately 100 used Model 12 Cryovac Machines with ST-G Shrink Tank for vacuum packing of hams, fowl, meats. Suitable for supermarkets and packing houses. IF INTERESTED—write O'CONNOR ASSOCIATES, P. O. Box 4718, Philadelphia 34, Pa.

For Sale: Stainless steel stuffing table U Shape—for setting 2 linkers. Price \$120.00. Kress Packing Company, Waterloo, Wisconsin.

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We list below some of our current offerings for sale of machinery and equipment available for prompt shipments.

### Current General Offerings.

2736—BACON PRESS: Dohm & Nelke Senior model  
2749—BACON WRAPPERS: (2) Globe mdl. GSVB, fully automatic, excellent condition. ea. \$2,350.00  
2699—BACON PERMEATOR: Boss #247, approx. 3 yrs. old, excellent condition. \$1,650.00  
2687—SLICER: Enterprise mdl. #480, w/weigher, very good condition. \$3,000.00  
2701—SLICER: Anco #832, w/special pocket wheel stacker, 3 HP. motor. \$3,500.00  
2723—SLICER: U.S. mdl. 175-SS, microfeed type, excellent condition. \$950.00  
2768—HYDRO CUTTER: Weber mdl. AD922, with 5 HP. motor. Bids requested  
2782—GEBHARDT UNIT: Stainless steel. \$395.00  
2781—GEBHARDT UNIT: (4) Galv. ea. \$275.00  
2728—SEYDELMANN CUTTER: mdl. E401P, 700# cap., 100 HP. mtr. \$7,500.00  
2770—MINCEMASTERS: (2) Griffith, ea. \$2,250.00  
2750—STUFFER: Buffalo 200#, w/air piping, valves & air compressor. \$600.00  
2044—STUFFER: Buffalo 100# cap., w/valve & air piping, A-1 condition. \$475.00  
2751—STUFFER: Buffalo 200# cap., w/air piping & valves. \$450.00  
2725—STUFFER: Buffalo #54, little used, excellent condition. \$275.00  
2753—MIXER: Buffalo #22, w/motor. \$425.00  
2754—SILENT CUTTER: Buffalo 44B, 20 HP. \$750.00  
2780—GRINDER: Anco #766A, w/St. Louis bowl, 25 HP. mtr. New never used, in original crate. \$1,600.00  
2755—GRINDER: Boss w/#61 head, 15 HP. motor & drive. \$350.00  
2738—BARREL WASHER: Anco, w/mtr., less pump, need repairs. \$475.00  
2756—SHREDDER: Mitts & Merrill mdl. CR8-12, w/40 HP. motor. \$1,500.00  
2344—BACON SKINNER: Townsend #52, recently reconditioned. \$1,950.00  
5425—BEEF TROLLEYS: (1500) with 4 3/4" wheels, 8" stainless steel hooks. ea. \$1.50  
8" galvanized hooks. ea. \$.75  
2759—CALF TROLLEYS: (30) Globe. ea. \$.45  
2767—RAIL SCALE: Toledo mdl. 2312, 250# tare beam, 1000# capacity, with shallow pattern 4" rail. \$500.00  
2784—SAUSAGE MEAT TRUCK: Stain. steel \$150.00  
2783—TANK: 1000 gal. stainless steel. \$750.00  
2771—CURB PRESS: Anco #614, 300 ton cap. w/#218 electric Pump. \$3,250.00  
2642—DRY RENDERING COOKERS: (2) Anco 5 x 9' flat heads, w/motor. ea. \$1,000.00  
2762—SHELL & TUBE CONDENSERS: (2) Voal, 15' high x 3 1/2" dia., 100 gal. cap. ea. \$375.00  
2764—FREON COMPRESSOR: Chrysler Airtemp mdl. 3203, w/3 HP. motor. \$125.00  
2008—ICE MAKER: York mdl. #225, with ice bin. \$325.00  
2772—HOIST: portable Economy platform, w/1/2 HP. motor, 36" x 30" platform. \$550.00  
2773—HOISTS: (3) Budgit 500# cap. ea. \$115.00  
2774—FILTER: Sprinkman mdl. ML20D. \$300.00  
2775—HOG LOWERATOR: Anco #457, w/Hoa Ducking device 16" long. \$350.00  
2776—HOG SNOOT PULLER: Boss #95, with 2 HP. motor. \$150.00  
2777—HOG UNSHACKLER: Boss #103, 1/2 HP. motor. \$125.00  
2778—PERFORATOR: American mdl. #72. \$300.00  
2779—HAM WASHING TABLE: stain. steel \$550.00

### Special offerings—prices sharply reduced

456—HAM WASHING CONVEYOR TABLE: stainless steel mesh conveyor 28 1/2" x 30" long, galv. frame, stainless washing cabinet, 2 HP. TE mtr. & red. \$650.00  
288—CABINET SMOKEHOUSE: stainless steel, OA. 11'5" x 11' x 9' high, 2-compartment each 9' x 6'4" x 8' w/pipe coils, etc. \$750.00  
486—BELLY TRIMMING CONVEYOR TABLE: dble. white Neoprene belt conveyors, galv. frame, OA. 20' x 36" x 42" high, 1/2 HP. mtr., belts 8" wide, little used. \$450.00  
150—HASHER-WASHER: Anco, 14" x 17" opening, 10" x 30" dia. cyl., 7 1/2 HP. \$750.00

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.

WAbash 2-5550

**BARLIANT & CO.**

# CLASSIFIED ADVERTISING [Continued from page 61]

## POSITION WANTED

### MANAGER

Now managing progressive full line plant, mid-west, heavy background, finance, sales, production, livestock, purchasing, costs and labor relations. Good record of earnings realized through initiative and aggressive ability to get results. Age 46, excellent health, 26 years' practical, supervisory and managerial background. Qualified reason for relocating. W-361, THE NATIONAL PROVISIONER, 16 W. Huron St., Chicago 10, Ill.

### OFFICE MANAGER & TREASURER

HARD WORKING: Aggressive supervisor, for office manager and/or treasurer. Presently employed as office manager and treasurer. Have been with present company 10 years. 20 million sales, 500 employees, 39 years old, married, family. Will furnish complete resume on request. W-336, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

### INDUSTRIAL RELATIONS DIRECTOR

And/or executive assistant top management. Excellent education and record. 20 years' practical experience contract negotiations, union grievances, hiring, supervisory training, evaluation, safety, counseling, group insurance, workmen's unemployment compensation. Also have sales, plant superintendent background. Seeking progressive reputable company needing my aggressive, mature, result producing know-how of handling employee and organization problems. Your reply treated strictly confidential. W-362, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE SUPERINTENDENT: Young, B.S. and M.S. degrees. Experienced in processing sausage, meats, other foods. Desires position in food or allied industry in a gulf coast state. W-363, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAN: Practical knowledge of large and small operations. Will work 30 days on mutual trial. Prefer east coast. W-367, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MECHANICAL ENGINEER: Master mechanic. Several years heavy practical full line plant experience. W-368, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

## POSITION WANTED

MANAGER-SUPERINTENDENT: Aggressive, with 37 years of experience in all phases of packing-house management. Knows buying, plant operation, costs, yields, labor relations and marketing in both large and small plants. Will relocate. W-340, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SUPERINTENDENT: Full line experience including all types of canning and sausage. Familiar with industrial engineering, costs, yields and quality control. Will furnish complete resume on request. W-353, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PACKINGHOUSE EXECUTIVE: Desires change. Over 30 years' experience includes office management, credits, accounting, and owners assistant in general management and production. Will exchange references on request. W-366, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Sausage seasonings or equipment. Aggressive, with 18 years' experience in sausage making. One who knows the sausage business. Prefer south or southeast. W-364, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOOD CHEMIST AVAILABLE: Young college graduate with extensive background in food sciences. 2 years' experience in academic quality control and industry research. W-365, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN: Thoroughly familiar with fresh meats and provisions, wholesale and institutional. New York, metropolitan area. Excellent record. W-359, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

## HELP WANTED

### SPICE GRINDING

RELIABLE MAN: To take complete charge of our spice grinding production. Experience necessary.

KADISON LABORATORIES  
1850 W. 43rd St., Chicago 9, Ill.

## HELP WANTED

### SALES MANAGER

Food additive and spice house offers an exceptional and permanent home with unlimited future possibilities. Man must be no more than 43 years of age. Sales experience of seasonings not essential, although knowledge of Meat Processing Industry is. This man will become an important factor in this firm, and also have a voice in policy making. Contact Sylvan or Barney Kadison for interview.

### KADISON LABORATORIES

1850 W. 43rd St.  
Chicago 9, Illinois

### SALES REPRESENTATIVE

Our rapidly expanding spice and seasoning business demands further expansion of our sales force. We need two or three men with excellent qualifications for sales work. You will be backed by facilities second to none including a new and modern laboratory and the finest in research personnel and techniques.

This is an unusual opportunity to achieve rapid growth in a rapidly expanding company.

### KADISON LABORATORIES

1850 W. 43rd St.  
Chicago 9, Illinois

### SALES MANAGER

OUTSTANDING OPPORTUNITY! Middle sized Mid West plant, located in good livestock area, offers excellent opportunity.

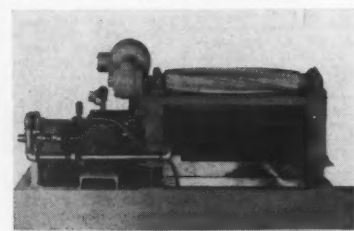
We are looking for a sales manager who is a sound thinker and efficient planner with a knowledge of packinghouse sales who will accept the responsibility for sales growth. The man we are looking for is probably the top man in a small company looking for a greater challenge or second man in a large company looking for advancement. We are not interested in "hot-shots". We want a man who is a builder of people as well as business. This man must have adequate experience and will be given full authority.

Address replies to W-369, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Illinois.

# HILGER

## CHIP-FLAKE ICE MAKERS

- Rugged Construction
- Reasonably Priced
- Easy to Operate
- Minimum Maintenance
- Sizes: 1 to 25 tons
- Remote or Self-Contained Units
- Immediate Delivery
- For Complete Details Write or Call HEmlack 4-0500



Also Available  
¾ in. thick Fragment Ice-Making Cabinets

# CHIP ICE CORPORATION

1834 W. 59th Street, Chicago 36, Illinois

Give your meat products all the advantages of Monosodium Glutamate plus its own delicious aroma

# FLAVOLIN

ALL PURPOSE FLAVOR BOOSTER

# FIRST SPICE

Mixing Company, Inc.  
New York 13, N. Y. • San Francisco 7, Cal. • Toronto 18, Canada

LEADING PACKERS specify: **AIR-O-CHECK**  
The casing valve with the internal fulcrum lever

Send for Bulletin

**AIR-WAY**

Operator holds casing on nozzle and controls flow with same hand

AIR-WAY PUMP & EQUIPMENT CO., 4501 W. Thomas St., Chicago 51, Ill.

## Will pass State & Federal Inspection



Sweet Diced Pickles Sweet Pickle Chunks  
Sweet Shoe String Pickles  
Brokers wanted for Illinois, Iowa, Nebraska, and Minnesota.  
Must sell the Sausage Industry only. Write to:  
**PICKLE-RITE COMPANY, INC.**  
PULASKI, WISCONSIN "Wisconsin's Finest Pickles"

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SAM ROMM  
LEN SILVERSTEIN  
Packing House Representatives  
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HAM  
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SAUSAGE

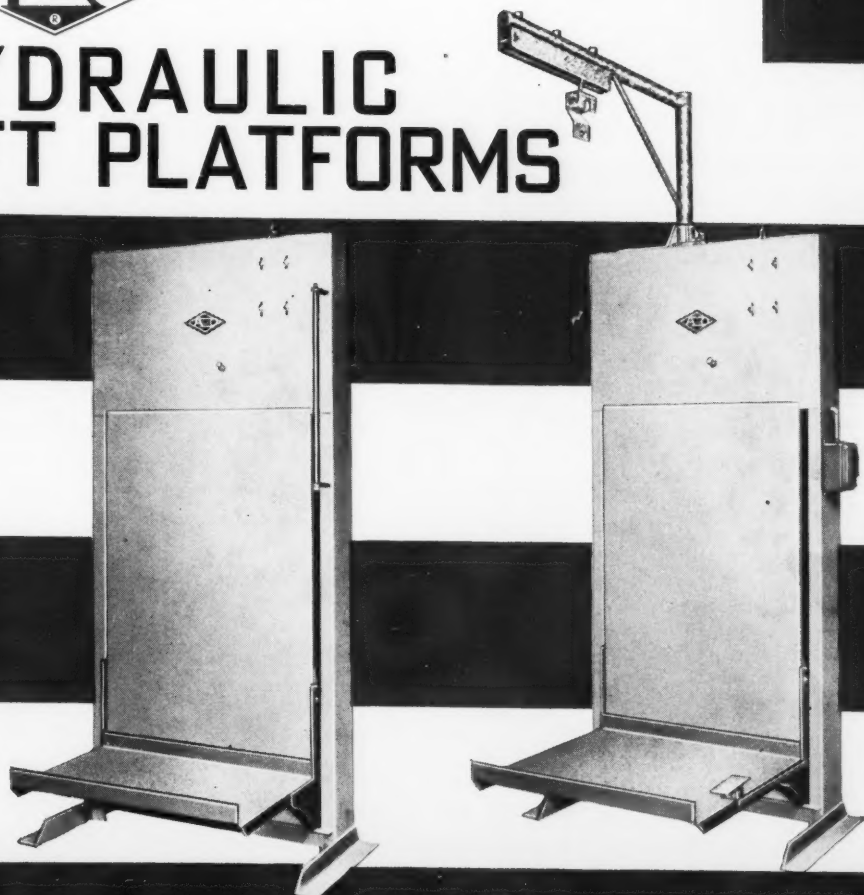
# "Partridge"

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No. 1073

# HYDRAULIC LIFT PLATFORMS



These platforms are especially adapted to Cattle Dressing on the Rail System. Write today for information on the ANCO Cattle Rail System.

## RAISE PRODUCTION ▼▼▼ LOWER COSTS ●●●

These platforms are designed to eliminate stooping, reduce fatigue and increase efficiency. They are easy to install and require small space. They facilitate carcass dressing, splitting and shrouding . . . choice of instantly responding foot pedal or hand bar controls for raising, lowering or stopping. Lowering speed of platform can be pre-set to meet conditions and is readily adjustable. Furnished with or without saw supporting bracket. Operator's platform is aluminum oxide abrasive non-skid surfaced . . . is available in various sizes to suit requirements . . . Self-contained hydraulic pump unit requires only a power connection for the 1 H.P., 1800 R.P.M. motor.

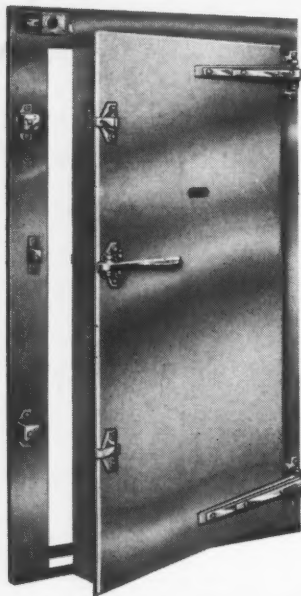
### THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION  
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS



## Plan now for improved plant operation with Jamison Doors

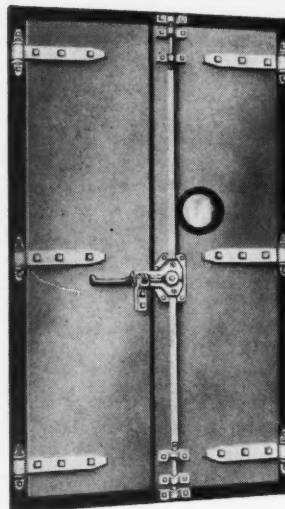
*plan for frozen meat operations*



### **Jamison Freezer Door**

Lo-Temp Vap-r-tyt® Freezer Door with proven features for outstanding performance and economy.

*plan for better smokehouse operation*



### **Jamison Smokehouse Door**

All-metal smokehouse door with fiberglass high temperature insulation and special gasketing.

*plan for efficient track rail handling*



### **Jamison Track Door**

Series "50" Track Door for use where material must be moved and stored on overhead track rails.

*plan for power truck operation*



### **Jamison Electroglide® Door**

Smooth, automatic power-operated doors speed high volume trucking, save refrigeration.

For catalog data on all the above doors write today to Jamison Cold Storage Door Co., Hagerstown, Md.

# **JAMISON**

**COLD STORAGE DOORS**



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